

# ZORZAL

VINEYARDS & WINERY



## GRAN TERROIR PINOT NOIR 2016

Variety: 100% Pinot Noir.

### VINEYARD:

The vineyards are situated in the low part of Tupungato, with 7-year-old tall espaliers. Day and night temperatures vary between 35°C (day) and 15°C (night). This produces thicker grape skins, and the resulting Pinot Noir has greater color and structure than average. The soil is sandy.

### HARVESTING:

By hand in 16-Kilo crates all at the same time of year.

### PREPARATION:

In 3rd-use open casks, with tamping or Pillage.  
Then malolactic fermentation is carried out in 1st and 2nd-use casks from Burgundy, made especially for Pinot Noir, and the wine is aged in those same casks for 10 to 14 months.

### TASTING NOTES:

Colour: light red with violet tones.  
Aroma: very floral and mineral, with great complexity contributed by its development in French oak barrels from Burgundy.  
Flavour: enters with great strength and liveliness and with a smooth, textured palate. Great finish.



*Gran Terroir*

### Analysis:

Alcohol: 13%  
Residual Sugar: 1.76 g/L.  
Total Acidity: 5.40

