## **Zorzal EGGO Franco 2017**

This hand harvested, single vineyard wine from Gualtallary is composed of 100% hand harvested Cabernet Franc,. This unique wine is completely fermented and aged in a large concrete egg and sees no oak. This subtle and nuanced wine shows soft plush tannins with raspberries, ripe black currant and an underlying chalk driven finish. Fresh wet soil, hazel nuts, figs, and savory spice dominate this barnyard and earth driven wine. The Eggo wines showcase the perfect combination of a chalky, terroir driven wine, with vibrant fruit and a long smooth finish.



Vintage: 2017

Varietal: 100% Cabernet Franc Case Production 12 pack: 500 Alcohol Content: 13.80% Region / Location: Gualtallary Vineyard: Tupungato Winelands,

Planted: Planted in 2007 Altitude: 4.264 feet

Farming Practices: Sustainable

Soil Type: Calcareous Trellis System: Espalier

Yield: 3 tons/acre

Stem Inclusion: 10% Whole Cluster

Yeast: Native Winemaker: Zorzal Élevage: Concrete Egg

Lees Contact:

Filtration Method: Light

Maceration / Fermentation: Fermented and aged on

the lees in Concrete eggs UPC Code: 813495011570

## ZORZAL

VINEYARDS & WINERY

Zorzal is a boutique winery that started in 2007 by the Michelini brothers. Currently the winery is run by head winemaker Juan Pablo Michelini with Noelia Juri as assistant winemaker. The winery and vineyards are located in the Gualtallary subregion of the Uco Valley at approximately 4800 feet above sea level. The estate sits on a unique blend of sand, stones, and granitic limestone and the grapes are all hand-harvested. Zorzal's vision is to have a light hand in the winemaking so that the fruit and terroir can shine through. They strive to produce elegant wines that showcase the minerality and cool climate of Gualtallary. The winery practices a combination of organic and sustainable farming and tends to earlier than most in Mendoza to retain freshness and acidity in their wines instead of the overblo