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