

# Zorzal EGGO Tinto de Tiza 2017

This hand harvested, single vineyard wine from Gualtallary is 100% Malbec. This unique wine is completely fermented and aged in a large concrete egg and sees no oak. It is a dense, dark purple color with rich fruit flavors of blueberry and boysenberry, lilac and wet rain bounce on the nose, and has a strong mineral undertone of crushed wet rock and chalk. Eggo is the perfect combination of a chalky, terroir driven wine, with vibrant fruit and a long smooth finish.



Vintage: 2017  
Varietal: 100% Malbec  
Case Production 12 pack: 2750  
Alcohol Content: 14.50%  
Region / Location: Gualtallary, Uco Valley, Mendoza, Argentina  
Vineyard: Tupungato Winelands,  
Planted: Planted in 2008  
Altitude: 4,264 feet  
Farming Practices: Sustainable  
Soil Type: Calcareous  
Trellis System: Espalier  
Yield: 2.5 tons/acre  
Stem Inclusion: 20%  
Yeast: Native  
Winemaker: Zorzal  
Élevage: Concrete Egg  
Lees Contact:  
Filtration Method: Light Filtration  
Maceration / Fermentation: Native  
UPC Code: 813495011297

## 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 pick earlier than most in Mendoza to retain freshness and acidity in their wines instead of the overblown ripeness that is too often seen.

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