

Zorzal Gran Terroir Cabernet Franc 2020

This 100% Cabernet Franc is all hand harvested from a single vineyard from Gualtallary inside of the Uco Valley, Mendoza. The nose is lifted and layered with dark fruits of plum and cassis wrapped in cinnamon bark and crushed dry leaves. A little bit like a mixed berry fruit rollup, this wine has leather qualities and density with hints of nutmeg, hazelnut, and cheesecake with a graham cracker crust. Well integrated tannins lead to a rich, smooth bodied finish.



Vintage: 2020
Varietal: 100% Cabernet Franc
Case Production 12 pack: 750
Alcohol Content: 12.5%
Region / Location: Gualtallary
Vineyard: Estate Vineyard,
Planted: 2016
Altitude:
Farming Practices: Organic moving towards biodynamic
Soil Type: Sandy soil mixed with limestone and granite
Trellis System: VSP
Yield: 1.4 tons/acre
Stem Inclusion: None
Yeast: Native
Winemaker: Zorzal
Élevage: 9 months in neutral French oak barrels
Lees Contact:
Filtration Method: Light Filtration
Maceration / Fermentation: 10 day natural ferment with extended 20 days on skins
UPC Code:

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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