

Zorzal Gran Terroir Chardonnay 2022

This 100% Chardonnay is from estate fruit planted in 2019. The vibrant nose shows notes of nutmeg, mace, lemon custard, and toasted pine nut all enveloped in a baked bread crust. The wine is medium bodied on the palate with oyster shell, crushed wet rock, green apple, and orange peel with a satin finish. Crisp and delicious!



Vintage: 2022
Varietal: 100% Chardonnay
Case Production 12 pack: 500
Alcohol Content: 12.3%
Region / Location: Gualtallary
Vineyard: Zorzal ,
Planted: Planted in 2019
Altitude: 4,264 feet
Farming Practices: Sustainable
Soil Type: Alluvial, Sandy Granite, chalk, stones
Trellis System: Espalier
Yield: 1 kg/vine
Stem Inclusion: None
Yeast: Native
Winemaker: Zorzal
Élevage: 12 Months in 500L French Barrels
Lees Contact:
Filtration Method: Light Cartridge Filtration
Maceration / Fermentation: 15 days Fermentation
UPC Code: 813495012379

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.

