

Zorzal Gran Terroir Malbec 2024

This hand harvested, single vineyard wine, from Gualtallary is 100% Malbec and spends 12 months in French oak barrels. A large nose of blueberry, blackberry, vanilla, and smoky tobacco leads to a big and bold palate of fig newtons, dry leaves, dark chocolate, and powdered sugar. The finish lasts with big, smooth tannins and fruit galore.



Vintage: 2024
Varietal: 100% Malbec
Case Production 12 pack: 1800
Alcohol Content: 14%
Region / Location: Gualtallary, Tupungato, Uco Valley, Mendoza
Vineyard: Tupungato Winelands,
Planted: Planted in 2007
Altitude: 4,264 feet
Farming Practices: Sustainable
Soil Type: Sand, chalk, stones
Trellis System: Espalier
Yield: 1 kg/vine
Stem Inclusion: None
Yeast: Native
Winemaker: Zorzal
Élevage: 12 months
Lees Contact:
Filtration Method: Light Cartridge Filtration
Maceration / Fermentation: Malolactic
UPC Code: 813495010719

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.