

Zorzal Gran Terroir Pinot Noir 2016

This hand harvested, single vineyard, from Gualtallary is 100% Pinot Noir and spends 12 months in French oak barrels. Notes of strawberry, cherry, mushroom, baking spices, and clove are lifted from the glass. This leads into powdered white sugar, vanilla, blackberry, and cinnamon notes on the palate with smooth tannins and medium acidity. A long finish persists with caramel red apple, tobacco, and cola qualities.



Vintage: 2016
Varietal: 100% Pinot Noir
Case Production 12 pack: 750
Alcohol Content: 14.00%
Region / Location: Gualtallary, Uco Valley
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: 30%
Yeast: Native
Winemaker: Zorzal
Élevage: 14 months in 225L and 500L French Barrique
Lees Contact:
Filtration Method: Light Cartridge
Maceration / Fermentation: Malolactic
UPC Code: 813495010771

ZORZAL

VINEYARDS & WINERY

Zorzal is a boutique winery that was started in 2007 by brothers Gerardo, Juan Pablo, and Matias Michelini. 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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