

# Zorzal Terroir Unico Pinot Noir 2024

This hand harvested, single vineyard from Gualtallary is 100% Pinot Noir and is completely un-oaked to let the fruit driven quality of the wine shine. Bright red fruits, predominantly raspberry, jump out of the glass with gamey notes, cola, dried leaves, and forest floor. The mouthfeel is rich, soft, and supple with light tannin and medium acidity. The chalky soil comes through in the long finish, great with or without food.



Vintage: 2024  
Varietal: 100% Pinot Noir  
Case Production 12 pack: 4,500  
Alcohol Content: 12.8%  
Region / Location: Gualtallary  
Vineyard: Zorzal ,  
Planted: Planted in 2008-2022  
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: Stainless Steel  
Lees Contact:  
Filtration Method: Light Cartridge Filtration  
Maceration / Fermentation: Malolactic  
UPC Code: 813495010566

# 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.

[www.BrazosWine.com](http://www.BrazosWine.com)

