

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.

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