This 100% direct press pinot noir rosé is from a limestone rich vineyard located high up in the Uco Valley in Gualtallary. The pale pink wine is crisp and vibrant with notes of strawberry, raspberry, and fresh cut watermelon that is held up by a mineral backbone. The finish is refreshing with hints of ripe fig, tangerine, and crushed wet rock.



Vintage: 2022 Varietal: 100% Pinot Noir Case Production 12 pack: 3000 Alcohol Content: 11.50% Region / Location: Gualtallary, Uco Valley, Mendoza, Argentina Vineyard: Tupungato Winelands, Planted: Planted in 2008 Altitude: 4,600 feet Farming Practices: Sustainable Soil Type: Chalk, Granite, alluvial Trellis System: Espaldero Yield: 3.8 tons / acre Stem Inclusion: None Yeast: Native Winemaker: Zorzal Élevage: Stainless Steel Lees Contact: Filtration Method: Light Maceration / Fermentation: Natural, 1 day on skins UPC Code: 813495011808

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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