

ZORZAL EGGO TINTO DE TIZA 2014



This hand harvested, single vineyard wine from Gualtallary is a blend of 92% Malbec, 6% Cabernet Franc, and 2% Cabernet Sauvignon. This unique wine is completely fermented and aged in a large concrete egg and sees no oak. It is a dense, dark purple color with rich fruit flavors of blueberry and boysenberry, lilac and wet rain bounce on the nose, and has a strong mineral undertone of crushed wet rock and chalk. Eggo is the perfect combination of a chalky, terroir driven wine, with vibrant fruit and a long smooth finish.

Varietal: 92% Malbec, 5% Cabernet Franc,
3% Cabernet Sauvignon

Case Production 12 pack: 1,200

Residual Sugar / Acidity: 2 g/l

Alcohol Content: 14.50%

Region / Location: Gualtallary

Vineyard Name: Tupungato Winelands

Size: 25 acres

Age: Planted in 2008

Altitude: 4,264 feet

Soil Type: Calcareous

Trellis System: Espalier

Yield: 2.5 tons/acre

How: Hand picked

Winemaker: Juan P. Michelini

Oak Treatment: Concrete Egg

Age of the Barrel: n/a

Bottle Aging: 6 months

Maceration / Fermentation: Indigenous Yeast, Natural

ZORZAL

VINEYARDS & WINERY

Zorzal is a young, boutique winery that began in 2007 by the Michelin brothers, Gerardo, Matias, and Juan Pablo (the winemaker) along with a group of Canadian investors, with its first vintage being 2008. The winery and vineyards are located in the sub-region of the Uco Valley called Gualtallary, outside the town of Tupungato, at approximately 4500 feet above sea level, making it the highest winery in Mendoza. The estate consists of 70 hectares on a unique blend of sand, stones, and limestone and is planted to multiple varietals including Malbec, Pinot Noir, Chardonnay, Sauvignon Blanc, as well as a few others. The grapes are all hand harvested and the vision is to have a light hand in the winemaking to let the fruit and terroir shine. The winery practices organic methods in the vineyards and uses only indigenous yeast in the wine making process. Zorzal tends to pick its grapes a little earlier (greener) than most in Mendoza to retain freshness and acidity in their wines instead of the overblown ripeness that is too often seen. They are already considered to be a rising star in Argentina with their focused wines and enticing expression of multiple varietals above and beyond their stunning Malbecs.

