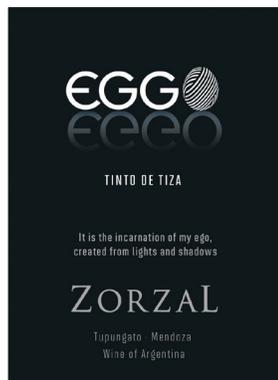


EGGO

ZORZAL

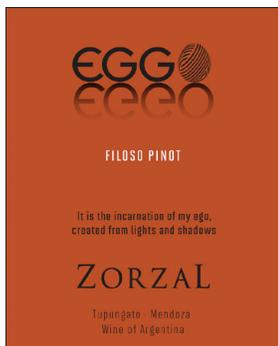
VINEYARDS & WINERY

Zorzal is a young, boutique winery that began in 2007 by the Michelini 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 subregion 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 varieties 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 varieties above and beyond their stunning Malbecs.



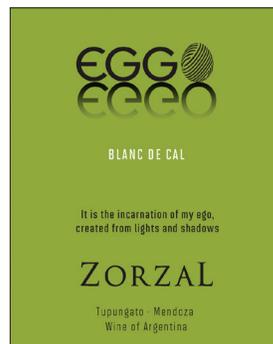
TINTO DE TIZA

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.



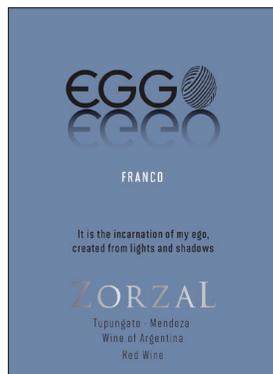
FILOSO PINOT NOIR

This 100% hand harvested Pinot Noir is from a single vineyard in Gualtallary, inside the UCO valley. The nose shows cranberry, cherry luden, black pepper, and macerated cherries that leads to earth tones of crushed leaves, turned forest floors, with a lifted and vibrant mid-palate. The light, fine tannins embrace the cherry driven fruits and cola notes, that leads to a smooth finish. Balanced acid makes this a great food wine.



BLANC DE CAL

This 100% hand harvested Sauvignon Blanc is from a single vineyard in Gualtallary, inside the UCO valley. The nose shows red grapefruit, ripe honeydew melon, orange peel, and lime notes that leads into flint, chalk, wet crushed stone, and a fleshy and round mouthfeel. The wine has a soft and elegant finish that just won't stop.



FRANCO PINOT NOIR

This hand harvested, single vineyard wine from Gualtallary is composed of 100% hand harvested Cabernet Franc. This unique wine is completely fermented and aged in a large concrete egg and sees no oak. This subtle and nuanced wine shows soft plush tannins with raspberries, ripe black currant and an underlying chalk driven finish. Fresh wet soil, hazel nuts, figs, and savory spice dominate this barnyard and earth driven wine. The Eggo wines showcase the perfect combination of a chalky, terroir driven wine, with vibrant fruit and a long smooth finish.