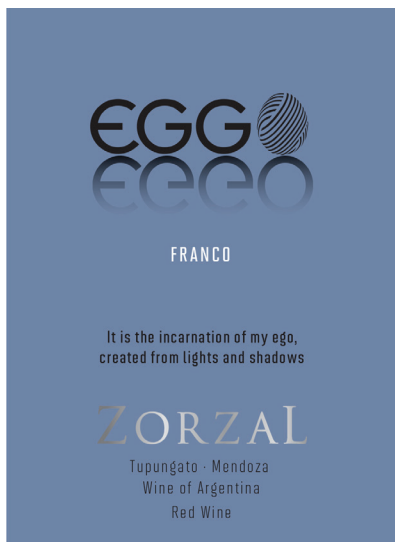


ZORZAL EGGO FRANCO 2015



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.

Varietal: 100% Cabernet Franc
Case Production 12 pack: 250
Residual Sugar / Acidity: 2 g/l
Alcohol Content: 13.8%
Region / Location: Gualtallary
Vineyard Name: Tupungato Winelands
Size: 12 acres
Age: Planted in 2007
Altitude: 4,264 feet
Soil Type: Calcareous
Trellis System: Espalier
Yield: 3 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 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 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 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.

