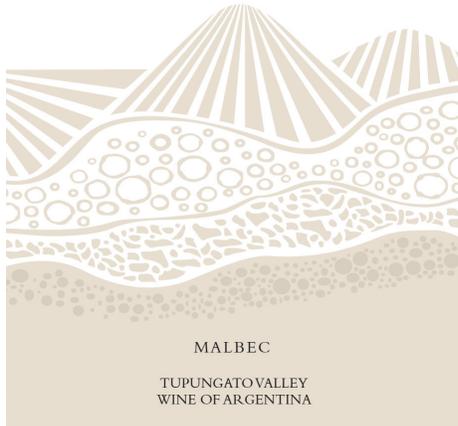


ZORZAL TERROIR UNICO MALBEC 2015

ZORZAL
Terroir único



This hand harvested, single vineyard, from Gualtallary is 100% Malbec. The wine predominantly shows notes of coffee, blueberry, and chocolate with secondary notes of licorice, black cherry, cinnamon, baking spices, and sage. The complexity of the wine extends into the palate by being big and bold without being flabby, with smooth tannins and light acidity. The wine finishes extremely strong with plum, cassis, doughnut cake, and fine silky tannins. A wine that out delivers it's price by tenfold!

- Varietal: 100% Malbec
- Case Production 12 pack: 20,000
- Residual Sugar / Acidity: 2 g/l
- Alcohol Content: 14.00%
- Region / Location: Gualtallary
- Vineyard Name: Luconi Vineyard
- Size: 38 acres
- Age: Planted in 2007
- Altitude: 4,264 feet
- Soil Type: Sand, chalk, stones
- Trellis System: Espalier
- Yield: 1 kg/vine
- How: Hand picked
- Winemaker: Juan P. Michelini
- Oak Treatment: None
- Age of the Barrel: n/a
- Bottle Aging: 5 months
- Maceration / Fermentation: Malolactic

Brian@brazoswineimports.com

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 it's 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 it's 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.



JC@brazoswineimports.com