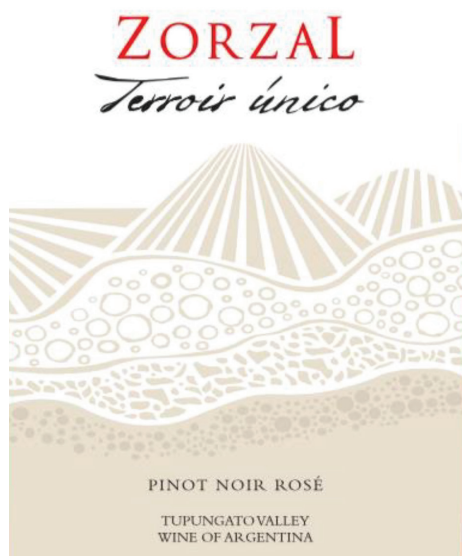


ZORZAL TERROIR UNICO PINOT NOIR ROSÉ 2016



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.

ZORZAL

VINEYARDS & WINERY

Zorzal is a young, boutique winery that began in 2007 by the Micheli 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.

Varietal: 100% Pinot Noir
Case Production 12 pack: 1,500
Residual Sugar / Acidity: 1.96 g/l / 3.3
Alcohol Content: 12.40%
Region / Location: Gualtallary
Vineyard Name: Tupungato Winelands
Size: 12 acres
Age: Planted in 2008
Altitude: 4,600 feet
Soil Type: Chalk, Granite, alluvial
Trellis System: Espaldero
Yield: 3.8 tons / acre
How: Hand picked in 15kg buckets
Winemaker: Juan P. Micheli
Oak Treatment: Stainless Steel
Age of the Barrel: n/a
Maceration / Fermentation: Natural, 1 day on skins

