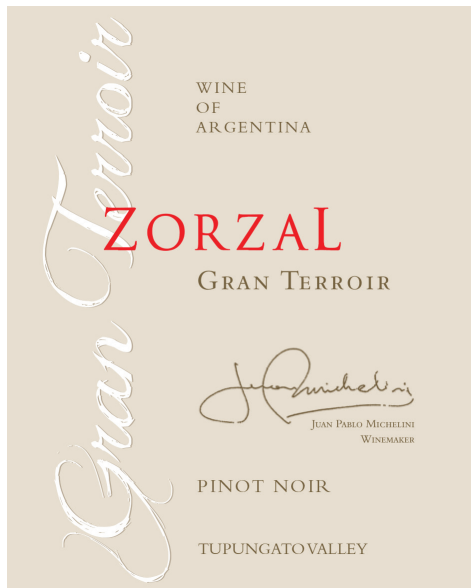


ZORZAL GRAN TERROIR PINOT NOIR 2014



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.

This hand harvested, single vineyard, from Gualtallary is 100% Pinot Noir and spends 12 months in French oak barrels. Notes of strawberry, cherry, mushroom, baking spices, and clove are lifted from the glass. This leads into powdered white sugar, vanilla, blackberry, and cinnamon notes on the palate with smooth tannins and medium acidity. A long finish persists with caramel red apple, tobacco, and cola qualities.

- Varietal: 100% Pinot Noir
- Case Production 12 pack: 1000
- Residual Sugar / Acidity: 2 g/l
- Alcohol Content: 14.00%
- Region / Location: Gualtallary
- Vineyard Name: Tupungato Winelands
- Size: 8 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: 10 - 12 months
- Age of the Barrel: New (Borgoña)
- Bottle Aging: 7 months
- Maceration / Fermentation: Malolactic



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