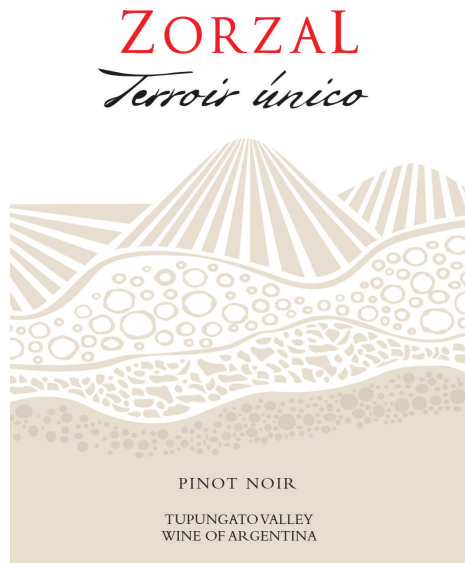


**ZORZAL TERROIR UNICO PINOT NOIR 2014**



This hand harvested, single vineyard from Gualtallary is 100% Pinot Noir and is completely un-oaked to let the fruit driven quality of the wine shine. Bright red fruits, predominantly raspberry, jump out of the glass with gamey notes, cola, dried leaves, and forest floor. The mouth-feel is rich, soft, and supple with light tannin and medium acidity. The chalky soil comes through in the long finish, great with or without food.

Varietal: 100% Pinot Noir  
Case Production 12 pack: 5000  
Residual Sugar / Acidity: 2 g/l  
Alcohol Content: 13.40%  
Region / Location: Gualtallary  
Vineyard Name: Tupungato Winelands  
Size: 50 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: Stainless Steel  
Age of the Barrel: n/a  
Bottle Aging: 5 months  
Maceration / Fermentation: Malolactic

[Brian@brazoswineimports.com](mailto: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 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.



[JC@brazoswineimports.com](mailto:JC@brazoswineimports.com)