

Zorzal EGGO Blanco 2017

This 100% hand harvested Sauvignon Blanc is from a single vineyard in Gualtallary, inside the UCO valley. The nose shows red grapefruit, ripe honeydew melon, orange peel, and lime notes that leads into flint, chalk, wet crushed stone, and a fleshy and round mouthfeel. The wine has a soft and elegant finish that just won't stop.



Vintage: 2017
Varietal: 100% Sauvignon Blanc
Case Production 12 pack: 400
Alcohol Content: 13.60%
Region / Location: Gualtallary, Uco Valley
Vineyard: Kondor, 8 acres
Planted: Planted in 2007
Altitude: 3,200 feet
Farming Practices: Sustainable
Soil Type: Calcareous
Trellis System: Espalier
Yield: 400
Stem Inclusion: None
Yeast: Native
Winemaker: Juan P. Michelini
Élevage: Concrete Egg
Lees Contact:
Filtration Method: None
Maceration / Fermentation: Indigenous Yeast, Natural
UPC Code: 813495011518

ZORZAL

VINEYARDS & WINERY

Zorzal is a boutique winery that started in 2007 by the Michelini brothers. Currently the winery is run by head winemaker Juan Pablo Michelini with Noelia Juri as assistant winemaker. The winery and vineyards are located in the Gualtallary subregion of the Uco Valley at approximately 4800 feet above sea level. The estate sits on a unique blend of sand, stones, and granitic limestone and the grapes are all hand-harvested. Zorzal's vision is to have a light hand in the winemaking so that the fruit and terroir can shine through. They strive to produce elegant wines that showcase the minerality and cool climate of Gualtallary. The winery practices a combination of organic and sustainable farming and tends to pick earlier than most in Mendoza to retain freshness and acidity in their wines instead of the overblown ripeness that is too often seen.

