

# Zorzal EGGO Filoso 2015

This 100% hand harvested Pinot Noir is from a single vineyard in Gualtallary, inside the UCO valley. The nose shows cranberry, cherry luden, black pepper, and macerated cherries that leads to earth tones of crushed leaves, turned forest floors, with a lifted and vibrant mid-palate. The light, fine tannins embrace the cherry driven fruits and cola notes, that leads to a smooth finish. Balanced acid makes this a great food wine.



Vintage: 2015  
Varietal: 100% Pinot Noir  
Case Production 12 pack: None  
Alcohol Content: 13%  
Region / Location: None  
Vineyard: Tupungato Winelands, 12 acres  
Planted: Planted in 2007  
Altitude: 4,264 feet  
Farming Practices: None  
Soil Type: Calcareous  
Trellis System: Espalier  
Yield: None  
Stem Inclusion: None  
Yeast: None  
Winemaker: Juan P. Michelini  
Élevage: Concrete Egg  
Lees Contact:  
Filtration Method: None  
Maceration / Fermentation: Indigenous Yeast, Natural  
UPC Code: 813495011532

## 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.

