

Zorzal EGGO Tinto de Tiza 2014

This hand harvested, single vineyard wine from Gualtallary is a blend of 92% Malbec, 6% Cabernet Franc, and 2% Cabernet Sauvignon. This unique wine is completely fermented and aged in a large concrete egg and sees no oak. It is a dense, dark purple color with rich fruit flavors of blueberry and boysenberry, lilac and wet rain bounce on the nose, and has a strong mineral undertone of crushed wet rock and chalk. Eggo is the perfect combination of a chalky, terroir driven wine, with vibrant fruit and a long smooth finish.



Vintage: 2014

Varietal: 92% Malbec, 5% Cabernet Franc, 3% Cabernet Sauvignon

Case Production 12 pack: None

Alcohol Content: 14.50%

Region / Location: None

Vineyard: Tupungato Winelands, 25 acres

Planted: Planted in 2008

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: 813495011297

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.

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