

# Zorzal Gran Terroir Pinot Noir 2014

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.



Vintage: 2014  
Varietal: 100% Pinot Noir  
Case Production 12 pack: 1600  
Alcohol Content: 14.00%  
Region / Location: Gualtallary, Uco Valley  
Vineyard: Tupungato Winelands, 8 acres  
Planted: Planted in 2007  
Altitude: 4,264 feet  
Farming Practices: Sustainable  
Soil Type: Sand, chalk, stones  
Trellis System: Espalier  
Yield: 1600  
Stem Inclusion: 30%  
Yeast: Native  
Winemaker: Juan P. Michelini  
Élevage: 10 - 12 months in 225L and 500L French Barrique  
Lees Contact:  
Filtration Method: None  
Maceration / Fermentation: Malolactic  
UPC Code: 813495010771

## 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.

