

Zorzal Porfiado 2010

None



Vintage: 2010
Varietal: 100% Pinot Noir
Case Production 12 pack: None
Alcohol Content: 14.00%
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: 30% for 3 years, 70% for 10 months
Lees Contact:
Filtration Method: None
Maceration / Fermentation: Indigenous Yeast, Natural
UPC Code: 813495011389

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.