

Zorzal Terroir Unico Malbec 2018

This hand harvested, 100% Malbec wine is from multiple vineyards in the Uco Valley. The wine predominantly shows notes of coffee, blueberry, and chocolate with secondary notes of licorice, black cherry, cinnamon, baking spices, and sage. The complexity of the wine extends into the palate by being big and bold without being flabby, with smooth tannins and light acidity. The wine finishes extremely strong with plum, cassis, doughnut cake, and fine silky tannins. A wine that out delivers it's price by tenfold!



Vintage: 2018
Varietal: 100% Malbec
Case Production 12 pack: 12,000
Alcohol Content: 14.00%
Region / Location: Uco Valley, Mendoza, Argentina
Vineyard: Multiple Vineyards, Multiple
Planted: Planted in 2000-2014
Altitude: 4,264 feet
Farming Practices: Sustainable
Soil Type: Sand, chalk, stones
Trellis System: Espalier
Yield: 12,000
Stem Inclusion: None
Yeast: Native
Winemaker: Juan P. Michelini
Élevage: None
Lees Contact:
Filtration Method: Light Cartridge Filtration
Maceration / Fermentation: Malolactic
UPC Code: 813495010474

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.

