

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:

Alcohol Content: 14.50%

Region / Location:

Vineyard: Tupungato Winelands, 25 acres

Planted: Planted in 2008

Altitude: 4,264 feet

Farming Practices:

Soil Type: Calcareous

Trellis System: Espalier

Yield:

Stem Inclusion:

Yeast:

Winemaker: Juan P. Michelini

Élevage: Concrete Egg

Lees Contact:

Filtration Method:

Maceration / Fermentation: Indigenous Yeast, Natural

UPC Code: 813495011297

ZORZAL

VINEYARDS & WINERY

Zorzal is a young, boutique winery that was started in 2007 by the Michelini brothers, Gerardo, Matias, and Juan Pablo along with a group of investors. The winery and vineyards are located in the Gualtallary subregion of the Uco Valley at approximately 4500 feet above sea level. The estate consists of 70 hectares on a unique blend of sand, stones, and limestone and is planted to multiple varieties including Malbec, Pinot Noir, Cabernet Franc, Chardonnay, Sauvignon Blanc, as well as several other varieties. The grapes are all hand harvested and the vision is to have a light hand in the winemaking to let the fruit and terroir shine. The winery practices a combination of organic and sustainable farming in the vineyards and they use only indigenous yeast in the wine making process. Zorzal tends to pick its grapes a little earlier (greener) than most in Mendoza to retain freshness and acidity in their wines instead of the overblown ripeness that is too often seen. Neal Martin (Wine Advocate) commented on the Michelini Bros. wines that "Their passion and commitment, their spirituality and, for want of a better word, "purity" in terms of doing what they do for the love of it rather than financial reward, brought to mind the Lopez de Heredia sisters in Rioja. If you're a cutting edge, meticulously crafted Argentinean wines hot footed from one of the most exciting sub-regions

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