

# Zorzal Gran Terroir Malbec 2014

This hand harvested, single vineyard, from Gualtallary is 100% Malbec and spends 12 months in French oak barrels. A large nose of blueberry, blackberry, vanilla, and smoky tobacco leads to a big and bold palate of fig newtons, dry leaves, dark chocolate, and powdered sugar. The finish lasts with big, smooth tannins and fruit galore.



Vintage: 2014  
Varietal: 100% Malbec  
Case Production 12 pack:  
Alcohol Content: 14.30%  
Region / Location:  
Vineyard: Tupungato Winelands, 50 acres  
Planted: Planted in 2007  
Altitude: 4,264 feet  
Farming Practices:  
Soil Type: Sand, chalk, stones  
Trellis System: Espalier  
Yield:  
Stem Inclusion:  
Yeast:  
Winemaker: Juan P. Michelini  
Élevage: 12 - 18 months  
Lees Contact:  
Filtration Method:  
Maceration / Fermentation: Malolactic  
UPC Code: 813495010719

## 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 varietals including Malbec, Pinot Noir, Cabernet Franc, Chardonnay, Sauvignon Blanc, as well as several other varietals. 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 it's 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 want cutting edge, meticulously crafted Argentinean wines hot footed from one of the most exciting sub-regions (Gualtallary), then look no further."

