

Zorzal 'Eggo Tinto de Tiza', Tupungato, Malbec 2017



Edgy, mineral and layered, this intensely flavoured wine is marked by flavours of wild herbs and cloves against a background of smoky blackberries.

Awards

94 pts, Robert Parker, 2019

Producer Note

Zorzal is an Argentinian boutique winery which has been dedicated to the production of high quality wines since 2008 and is located at the highest point of the Uco Valley. Hailed as one of the most exclusive and well-regarded areas for viticulture in Argentina, the terroir is revealed in the Zorzal wines through a respectful, non invasive winemaking process that puts austerity before exuberance and fruit before wood. The wines have rapidly gained international recognition. Founded by the Michelini brothers, who are outstanding in their passionate leadership in the vineyards and winery, this highly regarded winemaking duo have become renowned as the trendsetters of the Argentinian winemaking scene.

Vintage

For the second year in a row, the 2017 vintage produced very low yields, but this resulted in excellent fruit concentration in the berries. It was a vintage of balance; there is a beautiful harmony between the acidity and sugar levels and the powerful aromatics.

Vineyard

The seven to 10 year old espalier trained vines are grown in a high altitude, drip irrigated vineyard in Gualtallary. Gualtallary is located in one of Argentina's most outstanding vine growing valleys: the Uco Valley and is situated at 1,350 metres above sea level. This is one of the highest vine growing zones in the Province of Mendoza, sitting at the foot of the Tupungato volcano- one of the highest peaks in the Andes. The zone is characterised by its combination of altitude, alluvial soils, sunny days, low rainfall and wide temperature ranges. The diurnal temperatures here oscillate between 35°C and 20°C, creating long, slow ripening periods, concentrating the flavours in the fruit. This combination of cool climate and very specific white chalky soil, gives the wine great structure and a delicious acidity.

Winemaking

The grapes were destemmed. Fermentation took place spontaneously with native yeasts in egg-shaped containers made of cement at around 24°C. It remained on its skins for two months, followed by pressing and the wine was returned to the egg. The egg shape helps to keep the liquid constantly in motion, so the temperature is more consistent and the lees remain in suspension. The resulting wine achieves a greater character and volume on the palate. The wine was aged for 12 months in the same container, with a view to conserving its pure, authentic character, without interference from any other influence such oak from another terroir.

Tasting Note

This is super aromatic, with complex notes of thyme, oregano, spices and a hint of an earthy note all enveloping the fresh black fruit. Edgy, with an explosive, vibrant palate, layered with minerality and a beautiful texture through to a long finish.

Grape

Malbec 100%



Winemaker:	Juan Pablo Michelini
Region:	Mendoza
Sub region:	Tupungato
Country:	Argentina
Alcohol:	13.5%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	1.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5858417A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork