
ZORRITO SALVAJE

Appellation: Itata Valley and Maule Valley

Grapes: 50% Cinsault (Itata Valley), 50% Pais (Maule Valley)

Alcohol Content: 13°

Harvesting Method: Hand-picked

Annual Production: 5,333 bottles

Winemaking:

- The Cinsault is fermented spontaneously using native yeast in stainless-steel tanks while Pais grapes are fermented spontaneously using native yeast in cement tanks.
- Spontaneous malolactic fermentation at spring temperatures.
- Unfiltered
- Unpressed
- Settled by gravity

Vineyard: The Cinsault vineyard is situated in the town of Gaurilhue, in the Itata Valley dry, coastal farmlands, renowned for their granite dominated soils laced with quartz. The vineyard lies 30 meters above sea level and 35 kilometers in a straight line from the Pacific Ocean.

The Pais vines are planted near San Javier, south of Talca in the Maule Valley, at 95 meters above sea level and 85 kilometers from the Pacific coast, in granite-dominated, clay-loam soils.

Both vineyards are home to more than 100-year old ungrafted and unirrigated vines. Age-old harvesting methods passed down from generation to generation, respect for nature and good, old-fashioned farm work are put to work on these human-scale vines that yield the quality fruit which is later crafted into good wine.

Tasting Notes:

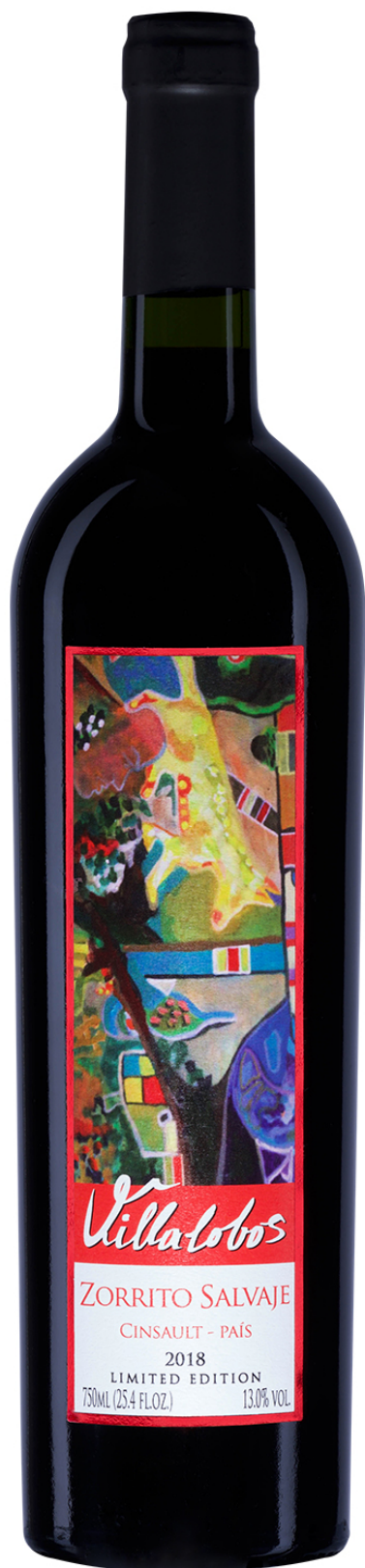
Color and Appearance: Purple with red ruby highlights, clean and clear.

Aroma: Pungent and fruity on the nose predominantly marked by red berries.

Taste: Pleasant and easy to drink with a good amount of acidity that makes it fresh and crisp. Tannins are delicate and round. Lingering aftertaste.

Pairing: Beef soup and stew, lamb and sweetbreads; cow cheese and chocolate.

Recommendations: Serve at 15°C.



AWARDS



National Rating:

Descorchados Wine Guide: 92 points for Zorrillo Salvaje 2016.

Vinau Wine Guide: 93 points for Zorrillo Salvaje 2016.

International Rating:

Robert Parker Wine Advocate: 91 points for Zorrillo Salvaje 2016.