



ZUNZUN  
**TINTO COFERMENTADO 2020**



*In the  
vineyard*

**VARIETAL** • 45% Malbec, 55% Bonarda

**ORIGIN** • Agrelo, Luján de Cuyo, Mendoza.

**VINEYARD ALTITUDE** • 1.000 masl.

**DENSITY** • 7.200 PLANTS  
PER HECTARE

**YIELD** • 1 PLANT  
PER BOTTLE

**VINEYARD MANAGEMENT** • Conducted on a high trellis planted on clay soil - sandy loam with drip irrigation.

**SELECTION METHOD** • Manual double selection.

**HARVEST REPORT** • It was a very warm year, which brought forward the ripening point, but through irrigation we managed to balance the acidity and obtain adequate phenolic maturation. Highlighting the color and the final freshness.

*At the  
winery*

**HARVEST DATE** • BEGINNING  
OF MARCH 2020

**HARVEST METHOD** • By hand.

**MACERATION** • 90% destemmed grapes are conditioned with 10% stems, at this stage we work with temperatures below 10 °C for 6 days.

**WAREHOUSE RECEPTION** • It is received in boxes of 18 kg. There is a double selection of grapes.

**ALCOHOLIC FERMENTATION** • With indigenous yeasts, trampling twice a day during the first third of fermentation at temperatures of 18/23 °C.

**MALOLATIC FERMENTATION** • Takes place in a concrete tank with controlled temperatures of 18 °C, for 20 days.

**AGING** • 3 months on lees in cement egg.

**BOTTLING** • End of August 2020.

**TOTAL PRODUCTION** • 500 boxes.

**WINEMAKER** • Angelina Yañez.

**TASTING NOTES** • Vivid purplish red color with ruby tones, on the nose there are floral notes and citrus fruits reminiscent of grapefruit, on the palate it has a balanced and delicate acidity, with a floral aftertaste.

