



ZUNZUN
NARANJO DE SAUV. BLANC 2020

*In the
vineyard*

VARIETAL • 100% Sauvignon Blanc

ORIGIN • Medrano

VINEYARD ALTITUDE • 800 masl.

DENSITY • 7.200 PLANTS
PER HECTARE

YIELD • 1 PLANT
PER BOTTLE

VINEYARD MANAGEMENT • It is driven by high trellis, on silty clay soil, 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 • FIRST FORTNIGHT
OF FEBRUARY 2020

HARVEST METHOD • By hand.

MACERATION • 100% destemmed grapes are received in cement eggs, working at temperatures between 8/10 °C for 5 days.

WAREHOUSE RECEPTION • It is received in 18 kg boxes. Double manual selection is performed.

ALCOHOLIC FERMENTATION • It works with indigenous yeasts, its process lasts 18 days, it is made like a red wine where it is sought to extract tannins that will then help us in our subsequent aging, carrying out a daily pump-over and 2 soft stampings.

MALOLATIC FERMENTATION • It is conditioned in cement eggs at 18 °C for 25 days.

AGING • After alcoholic fermentation, it is left in contact with the skin in cement eggs for 3 months.

BOTTLING • End of August 2020.

TOTAL PRODUCTION • 450 boxes.

WINEMAKER • Angelina Yañez.

TASTING NOTES • Bright amber yellow color, on the nose we find notes of herbs, dried fruits reminiscent of almonds. Unctuous in the mouth, with balanced and fresh acidity.