

Tinto Amorío

Jajaja Zinfandel Mendocino

2023

Tech Specs

Type:	Red Still
Ingredients:	95.2% Zinfandel (Mendocino), 2.8% French Colombard (Madera), 1.7% Gewürztraminer (Paso Robles, Potter Valley), 0.3% Albariño (Lodi)
Region/Subregion:	California
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	13.30%
Sizes Available:	750mL

A closer look...

Total Production:	1700 cases
Farming Methods:	Organic farming, dry farming, hand harvested
Fermentation Methods:	Native yeast
Winemaker:	Anish Patel
Fining/Filtration:	No None
SO2:	<25ppm

All about this bottle

Organic, dry-farm Zinfandel hand-picked in Mendocino. 50% the grapes were destemmed and 50% were left whole cluster for a 10-day semi-carbonic maceration in stainless steel. The organically farmed French Colombard, Gewürztraminer, Albariño were destemmed and co-fermented in stainless steel. The wine was sur lie aged in a mix of French oak barrels & stainless-steel tanks for 3 months before being racked off the lees, blending and bottling.

