

ZAHA MALBEC

S.R.P.: \$44

Total Production: 1,000 cases

UPC: 852282002902

Winemakers & Co-Owners: Alejandro Sejanovich and Jeff Mausbach

Fruit Source: 100% from estate ZaHa (*heart*) vineyard in San Carlos, Valle de Uco, Mendoza. 17 acres vineyard; 0.9 kilo production per plant; planted 2008.

Varietals: Three Malbec lots: one co-fermented with 3% Cabernet Franc, one 100% Malbec, and the other co-fermented with 1% Petit Verdot.



Lot 1 Cabacera: This is the very end of each row, where the row begins. This part of the vineyard has very sandy soils, was harvested first on April 1, and was co-fermented with 3% of Cabernet Franc. The Malbec from this lot portrays intense floral aromatics with bright, crisp acidity. The Cabernet Franc adds mid palate depth and additional structure.

Lot 2 Calcario: This lot is a swath of very rocky, calcareous (chalky, lime) soil in the vineyard. This lot was harvested second on April 7th and fermented as 100% Malbec. The Malbec from this vineyard lot portrays a dark fruit profile with a marked mineral character.

Lot 3 Silt: This lot is a patch of shallow, fine silt soil with some surface stones in the vineyard. This lot was harvested on April 21st and was co-fermented with 1% Petit Verdot. The Malbec from this area of the vineyard shows a black fruit profile and a full, rich mid palate. The Petit Verdot adds finely grained, very ripe tannins for structure and backbone.

Aging: Fermented in small 500kg bins and aged for 12 months in French oak, 50% new.

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