

ZOLO CABERNET RESERVA: Simply Spectacular!

Robert Parker's Wine Advocate awarded the 2010 Zolo Cabernet Reserva **93 points**, noting:

"A worthy follow-up to the 2009. It has a sedate, well-defined bouquet of kirsch, cranberry, raspberry and that gravel note. The palate is full-bodied and well-balanced with earthy ripe black fruit. It is a little broody, but draws you in, and the finish is powerful but wonderfully focused. This is a classy Cabernet."



The Local Palate commented: "From the Uco Valley in Mendoza, Argentina, comes a cabernet grown at an altitude of 4,429 feet above sea level. Thus, the hot sun ripens the grapes by day while the cool night-time temperatures bring acidity to the grapes (and eventually to the wine). Zolo then ages the wine in French and American oak for almost a year to further soften the tannins. The result is simply spectacular. Huge jammy notes of blackberry, cassis, coffee, chocolate, and spice make for a remarkable first sniff. The taste is soft and luxurious with a bit of sweetness from the fruit at the very end. Warning: ultra-small production makes this cult wine tough to find. Pair with braised beef, porterhouse, veal sausage, and hard cheeses. In a few words: balanced, massive fruit, ripe, classic." ('08).

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