

ZOLO CABERNET FRANC

Description: "I believe this variety grows very well in Agrelo and Alto Agrelo soils due to their properties of clear clay and small amounts of sand in Agrelo, which ultimately provide this variety exceptional conditions to achieve the correct ripeness. This is crucial to obtain great fruit and tannins in order to fully balance with the floral and mineral side that we can often find in this variety. Prior to Jean Claude Berrouet joining our team, we had always blended this variety with Malbec and Cab Sauv. However, Jean Claude taught us to work more in the vineyards because he believed that this wine would be perfect for blending *and* as a variety. Very few people in the world have the level of experience as he does with Cab Franc or Merlot. He found great expression in this vineyard, allowing for a real and great Cab Franc. Even with the difference of terroir, he saw a real opportunity for Cab Franc, like he does in Bordeaux."

- Winemaker Fabian Valenzuela

Total Production: 1,800 cases

UPC: 859481003631



Winemakers: Fabian Valenzuela & Jean Claude Berrouet (former winemaker at Petrus)

Vineyard Manager: Carlos Correas

Winery: Zolo

Vineyards: Estate vineyards in Alto Agrelo & Agrelo.

Varietal: 100% Cabernet Franc

Average Age of Vines: 14 years & 19 years

Average Vineyard Altitude: 3,444 & 3,050 feet

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: A cold pre-maceration takes place (46°F) for 3 to to extract color and aromas. Fermented in stainless steel tanks for approximately 15 days at 68°F.

Malolactic Fermentation: 100% Spontaneous in oak barrels.

Aging: 11 months in French Oak Barrels – first, second and third use

Alcohol: 13.7

Residual Sugar: 2.4 g/L

Acidity: pH of 3.68; TA of 5.3 g/L

LEARN MORE AT WWW.VINODELSOL.COM