

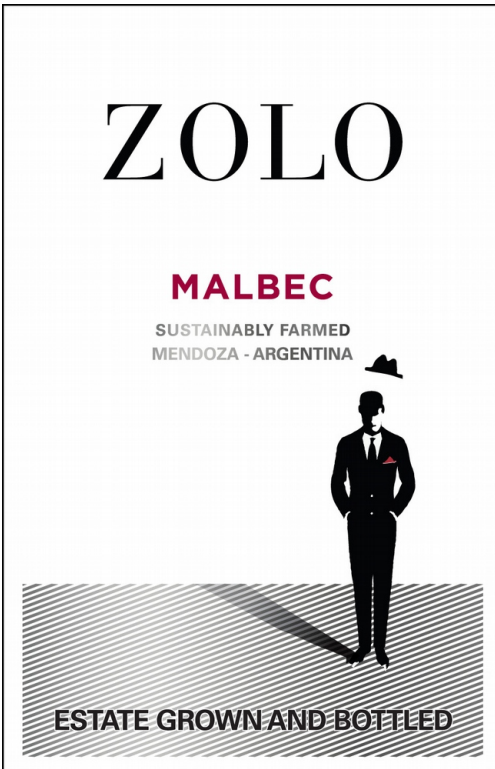
ZOLO MALBEC

Description: We strive to achieve a Malbec with a deep purple color, with a high intensity of black fruits, raspberries, and violets.

Label Notes: Owner and President Patricia Ortiz spends much of the week working in Mendoza, leaving her husband alone – solo/Zolo – in Buenos Aires.

Total Production: 25,000 cases

UPC: 852282002162



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

Vineyard Manager: Carlos Correas

Winery: Zolo

Vineyards: Estate vineyards in Agrelo and Alto Agrelo, Luján de Cuyo, Mendoza.

Varietal: 100% Malbec

Average Age of Vines: 16 years

Average Vineyard Altitude: 1,000 meters

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: A cold pre-maceration takes place (5-8°C) for 3 to 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 10 to 14 days at 28°C.

Malolactic Fermentation: 100% Spontaneous

Aging: 6 months in French (90%) and American (10%) oak barrels

Alcohol: 13.8

Residual Sugar: 3.6 g/L

Acidity: pH of 3.7; TA of 5.65 g/L

YOUR TASTING NOTES:

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