

ZOLO

SUSTAINABLY FARMED

ZOLO BLACK MALBEC 2010

VARIETIES

100 % Malbec.

REGION

Alto Agrelo & Vistalba, Mendoza.

VINEYARDS

The Malbec Grapes are carefully selected from our vineyards in Alto Agrelo located at 1050 meters above sea level (3444 feet) and from our vineyards in Vistalba located at 980 meters above sea level (3215 feet).

FERMENTATION

Cold pre-maceration takes place at 8°C for 5 days. Fermented in stainless steel tanks for approximately 15 days at 28°C then rests on lees for 16 days.
100% malolactic fermentation.

AGING

Aged for 18 months in French (80%) and American (20%) oak barrels.

TASTING NOTES

Deep purplish red color. The nose is intense and complex. Delicate aromas of figs, dried red combined with violets and menthol hints. The palate is dense with sweet tannins and liquorice notes. Long and creamy. A fascinating and unique specimen.

TECHNICAL INFORMATION

Alcohol 14.20 %

Total Acidity 6.40 g/l

pH 3.62

Residual Sugar 3.34 g/l

