

ZOLO MALBEC RESERVA

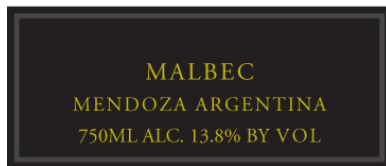
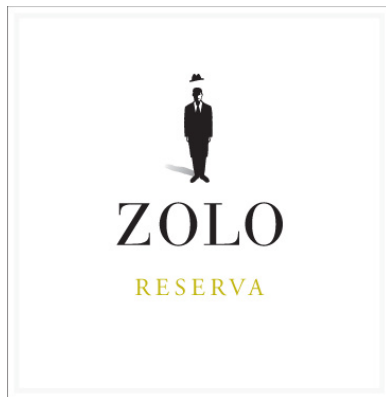
Description: We strive to achieve a Malbec with an intense violet color, and aromas of red mature fruits and flowers combined with touches of vanilla and chocolate; smooth and sweet mouthfeel with velvety tannins.

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

S.R.P.: \$19

Total Production: 2,500 cases

UPC: 852282002223



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

Vineyard Manager: Carlos Correas

Winery: Zolo

Vineyard: El Jarrillal estate vineyard, Alto Agrelo, Luján de Cuyo, Mendoza

Varietal: 100% Malbec

Average Age of Vines: 10 years

Average Vineyard Altitude: 1,050 meters

Density: 1,450 plants per acre

Production: 2.2 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: A cold pre-maceration takes place (8°C) for 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 15 days at 28°C, then rests on the lees for 16 days.

Malolactic Fermentation: 100% Spontaneous

Aging: 14 months in French (75%) and American (25%) first and second use oak barrels

Alcohol: 14.0

Residual Sugar: 2.87 g/L

Acidity: pH of 3.64; TA of 5.90 g/L

YOUR TASTING NOTES:

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