

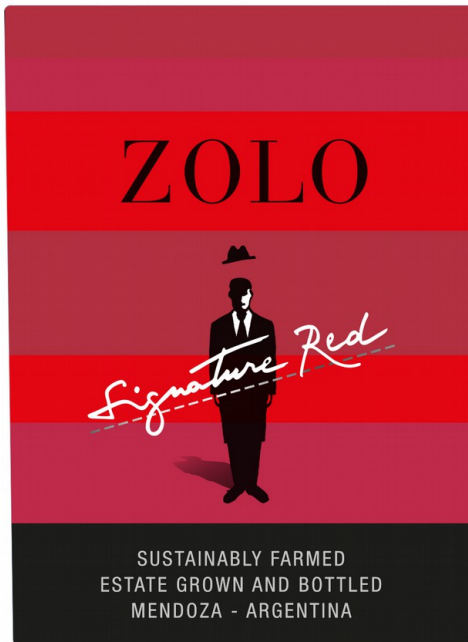
ZOLO SIGNATURE RED

Description: This blend of Mendoza's signature red grapes features intense and fresh red fruit aromas and a lush, long mouthfeel.

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: 10,000 cases

UPC: 859481003259



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

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: Estate vineyards in Agrelo and Alto Agrelo (Ugarteche), Mendoza

Varietals: 30% Bonarda, 30% Merlot, 25% Cabernet Sauvignon, 15% Malbec

Average Vineyard Altitude: 3,200 feet

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: A cold pre-maceration takes place (8°C) for 3 to 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 12 days at 28°C.

Malolactic Fermentation: 100% Spontaneous

Aging: 6 months in French (75%) and American (25%) oak

Alcohol: 13.8

Residual Sugar: 5.3 g/L

Acidity: pH of 3.66; TA of 5.53 g/L

YOUR TASTING NOTES:

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