

ZOLO SIGNATURE WHITE

Description: This blend of Mendoza's signature white grapes features friendly flavors of tropical fruits with hints of grapefruit and jasmine. Its naturally sweet and slightly effervescent palate makes it a refreshing choice for any occasion.

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: 1,660 cases

UPC: 859481003839



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: "El Jarillal" estate vineyard in Alto Agrelo, Luján de Cuyo, Mendoza

Varietals: 70% Torrontés, 15% Sauvignon Blanc, 15% Chardonnay

Average Vineyard Altitude: 3,200 feet

Sustainably Farmed: 100%

Sorting: Double manual selection

Fermentation: A protective method (absence of oxygen during the process is applied). Alcoholic fermentation, from natural grape juice, is slow and takes place under low temperatures (10 – 12C°). Acidity is corrected in order to keep aromatic intensity and the natural residual sugar. No malolactic fermentation.

Aging: Stainless steel

Alcohol: 8.5%

Residual Sugar: 40 g/L

Acidity: pH of 3.05; TA of 6.95 g/L

YOUR TASTING NOTES:

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