

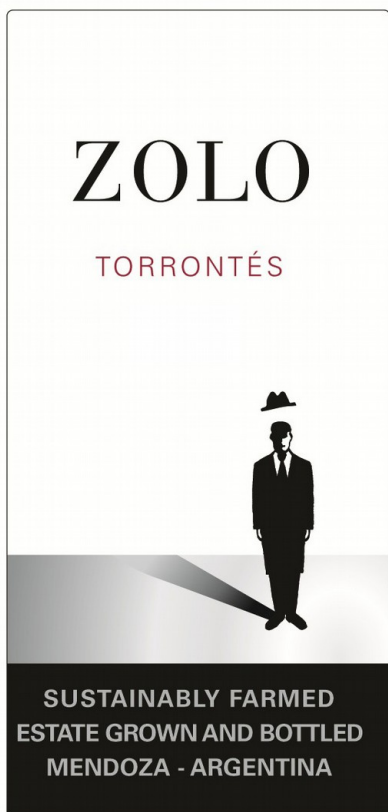
# ZOLO TORRONTÉS

**Description:** We strive to achieve a Torrontés with aromas of citrus, white flowers and tropical fruits and a fresh and balanced 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:** 7,000 cases

**UPC:** 852282002704



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

**Vineyard Manager:** Carlos Correas

**Winery:** Fincas Patagonicas (Tapiz & Zolo)

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

**Varietal:** 100% Torrontés

**Sustainably Farmed:** 100%

**Harvest Method:** By hand

**Sorting:** Double manual selection

**Winemaking:** After the grapes are cooled they enter a pneumatic press with a nitrogen blanketing system (the only press of its kind in Argentina). Before and during the gentle pressing of the grapes, nitrogen is introduced which eliminates all contact with oxygen during the whole process. This creates greater aromatic intensity.

**Malolactic Fermentation:** None

**Aging:** Stainless steel tanks

**Alcohol:** 13.0

**Residual Sugar:** 4.33 g/L

**Acidity:** pH of 3.27; TA of 6 g/L

YOUR TASTING NOTES:

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