



## SIGNATURE WHITE NV

### VINTAGE NOTES

**WINERY INFORMATION:** Zolo was created in 2003 by one of Argentina's leading women in wine, Patricia Ortiz, when she established one of Argentina's most forward-thinking wineries. Under Patricia's leadership, Zolo stays true to her vision of creating wines with elegance and identity, reflective of their terroir and respectful to the environment. All Zolo wines are made from estate-grown fruit which have been sustainably farmed. The winemaking team is led by Fabian Valenzuela and famed winemaker from Petrus Jean Claude Berrouet.

**LABEL NOTES:** Owner and President Patricia Ortiz spends much of the week working in Mendoza, leaving her husband alone - solo/zolo - in Buenos Aires.

**FERMENTATION:** Alcoholic fermentation in stainless Steel tanks at low temperature (about 10°C). Alcoholic fermentation is stopped by cold, at about 8-9% alcohol and about 45 g/l of sugar.

**COLOR:** Yellow color with green hue

**TASTING NOTES:** On the nose, citrus aromas, white flowers and green apples stand out. The presence of bubbles offer freshness and together with the residual sugar, make this a tasty, friendly and persistent wine.

**VINTAGE NV**

**WINEMAKER** Fabian Valenzuela

**WINERY** Fincas Patagonicas

**VINEYARDS** El Jarillal estate vineyards in Alto Agrelo, Luján de Cuyo, Mendoza

**VARIETAL** 60% Torrontés, 20% Sauvignon Blanc, 20% Chardonnay

**AVG. AGE OF VINES** 8 years

**AVG. VINEYARD ALTITUDE** 3,200 feet

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** Stainless steel

**ALCOHOL** 13.8%

**TOTAL PRODUCTION** 1,660 Cases

**RESIDUAL SUGAR** 45 g/L

**ACIDITY** TA of 8.0 g/L, pH of 3.0

**UPC** 859481003839



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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.