



VINTAGE 2019

WINEMAKER Alejandro "Colo" Sejanovich & Jeff Mausbach

WINERY ZaHa

VINEYARDS Toko Vineyard

VARIETAL 90% Malbec, 8% Cabernet Franc, 2% Petit Verdot

AVG. AGE OF VINES 15 years

AVG. VINEYARD ALTITUDE 4,000 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 12 months in French oak, 10% new

ALCOHOL 14%

TOTAL PRODUCTION 1,000 Cases

RESIDUAL SUGAR 1.8 g/L

ACIDITY TA of 5.9 g/L

UPC 852282002902

ZAHA

MALBEC 2019

VINTAGE NOTES

WINERY INFORMATION: Paraje Altamira, with its high altitude and cool microclimate, has become synonymous with world-class Malbecs. The soils of Paraje Altamira are very diverse, with patches of sandy, rocky and silty soils dispersed throughout the vineyard. At the moment of harvest, each soil profile imparts distinct aromatic and flavor profiles to the Malbec fruit – floral notes in the sandy patches, stony minerality in the rocky areas, and dark fruits in the silty soils.

LABEL NOTES: ZaHa means "Heart" in Mendoza's native Huarpe language. With deep, sprawling roots, the vines in the Toko vineyard literally extract the "Blood of the Earth" from deep within the rocky limestone sub soil.

WINEMAKING: Harvested over a two week period. Each day, Alejandro tastes the fruit from throughout the vineyard and designs a blend of soils and varieties for that day. One day the blend may be Malbecs from each different soil. Another day Malbec from one soil profile is co-fermented with Cabernet Franc. Another day a different soil profile is co-fermented with Petit Verdot. At the end of the harvest, Alejandro has made 15 - 20 individual wines which reflect the complex diversity of soils, varieties and harvest dates of this unique vineyard. All of these wines are valid expressions of the vineyard and are blended together throughout the barrel aging process.

FERMENTATION: Each day's harvest is micro-vinified in small 500kg plastic harvest bins. We use only natural yeasts. There are between 20-60% whole clusters in the ferment depending on the lot. Fermentation is slow and gradual, using only manual punching down as the cap management technique. Fermentation temperatures are kept low to preserve the delicate aromatic profile of the vineyard.

COLOR: Deep purple

TASTING NOTES: A mineral and fresh Malbec. Floral notes and red fruit aromas on the nose are followed by a rich and medium bodied palate that enhances the fruit profile of this wine. Round tannins that add up to a long finish.

94pts
vinOUS

93pts
JAMES SUCKLING.COM

92+pts
Robert Parker
WINE ADVOCATE

90pts
WINE ENTHUSIAST
MAGAZINE



vinodelsol.com



[@vinodelsolwine](https://www.instagram.com/vinodelsolwine)



[@vinodelsol](https://twitter.com/vinodelsol)



[@vinodelsol](https://www.facebook.com/vinodelsol)

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