



ZAHA

EL CORTE 2015

VINTAGE NOTES

WINERY INFORMATION: In 2010 Alejandro Sejanovich and Jeff Mausbach elaborated their first two wines (Zaha and Teho), driven by their desire to reflect the terroir characteristics of their Toko and Tomal vineyards.

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 Sejanovich tastes the fruit from throughout the vineyard and designs a blend of soils and varieties for that day. One day the blend maybe Malbecs from each different soil. Another day Malbec from one soil profile is cofermented with Cabernet Sauvignon. Another day Cabernet Sauvignon is co-fermented with Malbec. 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 20-30% 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: Shows an exuberant nose of bright red fruits with delicate herbal tones. The mouthfeel is full and rich, with black currant fruit flavors, eucalyptus notes, and savory spice. The finish is long and persistent, with balanced acidity and well structured tannins.

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WINEMAKER Alejandro “Colo” Sejanovich & Jeff Mausbach

WINERY ZaHa

VINEYARDS Toko Vineyard

VARIETAL 70% Malbec, 30% Cabernet Sauvignon

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 8,000 Cases

RESIDUAL SUGAR 1.9 g/L

ACIDITY TA of 5.8 g/L

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