



BLACK MALBEC 2018

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: Cold pre-maceration takes place at 8°C for 5 days. Fermented in stainless steel tanks for approximately 15 days at 28°C then rests on lees for 16 days. 100% malolactic fermentation.

COLOR: Deep red with purple tints

TASTING NOTES: Aromas and flavors of dried red fruits such as prunes and figs well accompanied with violets and fine menthol hints. With licorice notes and nice tannins, it is long and delicious.

93pts

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VINTAGE 2018

WINEMAKER Fabian Valenzuela & Jean Claude Berrouet

WINERY Fincas Patagonicas

VINEYARDS Estate vineyards in Agrelo and Alto Agrelo, Luján de Cuyo, Mendoza

VARIETAL 100% Malbec

AVG. AGE OF VINES 25 years

AVG. VINEYARD ALTITUDE
3,444 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 18 months in French and American oak barrels

ALCOHOL 14.1%

TOTAL PRODUCTION 1,000 Cases

RESIDUAL SUGAR 2.40 g/L

ACIDITY TA of 5.65 g/L, pH of 3.66

UPC 859481003280



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