



VINTAGE NV

WINEMAKER Alejandro "Colo" Sejanovich & Jeff Mausbach

WINERY ZaHa

VINEYARDS Toko Vineyard

VARIETAL 100% Chardonnay

METHOD Champenoise

AVG. AGE OF VINES 55 years

AVG. VINEYARD ALTITUDE
3,300 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 12 months on lees

ALCOHOL 12%

TOTAL PRODUCTION 1,000
Cases

RESIDUAL SUGAR 2 g/L

ACIDITY TA of 8.25 g/L

UPC 852282002421

ZAHA

SPARKLING CALCAIRE NV

VINTAGE NOTES

WINERY INFORMATION: Paraje Altamira, with its high altitude and cool microclimate, has become synonymous with world-class wines. The soils of Paraje Altamira are very diverse, with patches of sandy, rocky and silty soils dispersed throughout the vineyard.

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: Whole cluster, oxidative press with no SO2 added. Cold decantation to remove all oxidates phenols and then the clean juice is racked to a tank for natural yeast fermentation. Lees moved periodically to maintain wine cloudy and slightly reduced, thereby avoiding SO2 additions. No malolactic fermentation. 10% of base wine is aged in used French oak barrels. 12 months on lees in bottle. Upon disgorgement no dosage added. The bottles are topped of with the same wine, making this sparkling wine a Blanc de Blanc Nature Metodo Champenoise Sparkling.

COLOR: Pale yellow

TASTING NOTES: A sparkling wine with fine and subtle bubbles alongside a creamy mouthfeel. Mineral aromas with a slight mineral aftertaste. An ideal wine to enjoy with seafood.

92pts
vinOUS

91pts



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