



**MALBEC 2022**

## VINTAGE NOTES

**WINERY INFORMATION:** Our wines, like the Black Cabra, come from the Argentine Andes. These wines are produced from our estate vineyards and crafted in our state-of-the-art winery, Bodega Zolo, by winemaker Fabian Valenzuela and vineyard manager Carlos Correas. The President and Owner is Patricia Ortiz. Our wines are 100% Sustainably Farmed.

**LABEL NOTES:** The Black Cabra (goat) is a common sight in the Argentine Andes where our winery and vineyards are located. One cabra in particular became friends with one of our winery workers. Every day this Black Cabra would follow along to the winery and look through the winery window as we worked. We named our value wines in that goat's honor.

**WINEMAKING:** A cold pre-maceration takes place (5-8°C) for 3 days to extract color and aromas.

**FERMENTATION:** Fermented in stainless steel tanks for approximately 10 to 14 days at 27°C in contact with French innerstaves.

**COLOR:** Red with violet tints.

**TASTING NOTES:** Explosion of aromas of red fruits such as strawberries, plums and cherries. The oak provides notes of chocolate and vanilla. It is a fresh and kind wine.

**VINTAGE 2022**

**WINEMAKER** Fabian Valenzuela

**WINERY** Fincas Patagonicas

**VINEYARDS** Estate Mendoza Vineyards

**VARIETAL** 100% Malbec

**AVG. AGE OF VINES** 11 years

**AVG. VINEYARD ALTITUDE**  
950 meters

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** 6 to 8 months in oak barrels

**ALCOHOL** 13.6%

**TOTAL PRODUCTION**  
5,000 Cases

**RESIDUAL SUGAR** 2.28 g/L

**ACIDITY** TA of 5.61 g/L, pH of 3.77

**UPC** 859481003006

**90pts**

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