



**VINTAGE 2022**

**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** 22 years

**AVG. VINEYARD ALTITUDE** 3,050 feet

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** 6 months in French and American oak barrels

**ALCOHOL** 13.6%

**TOTAL PRODUCTION** 25,000 Cases

**RESIDUAL SUGAR** 2.28 g/L

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

**UPC** 852282002162



**MALBEC 2022**

**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:** A cold pre-maceration takes place (5-8°C) for 3 to 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 8 to 10 days at 26-28°C.

**COLOR:** Red with intense 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 very fresh, inviting wine.

**90pts**  
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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.