



UNOAKED CHARDONNAY 2023

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.

WINEMAKING: After the grapes are cooled they enter the pneumatic press with a nitrogen blanketing system. Before and during the gentle pressing of the grapes, nitrogen is introduced which eliminates all contact with oxygen during the whole process. This creates greater aromatic intensity.

FERMENTATION: A protective method (absence of oxygen) is used during the process of vinification. Slow alcoholic fermentation takes place at low temperatures in stainless steel tanks. No malolactic fermentation. No Oak.

COLOR: Greenish yellow

TASTING NOTES: Aromas and flavors of peaches, subtle touches of tropical fruits and apples. In the mouth it is fresh, with a long finish.

VINTAGE 2023

WINEMAKER Fabian Valenzuela & Jean Claude Berrouet

WINERY Fincas Patagonicas

VINEYARDS Estate vineyards in Agrelo and Tupungato

VARIETAL 100% Chardonnay

AVG. AGE OF VINES 16 years

AVG. VINEYARD ALTITUDE 3,444 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING Stainless steel tanks

ALCOHOL 13.5%

TOTAL PRODUCTION 9,500 Cases

RESIDUAL SUGAR 4.29 g/L

ACIDITY TA of 6.45 g/L, pH of 3.30

UPC 852282002155



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