



ZOLO

**CABERNET SAUVIGNON RESERVE 2021**

**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:** Intense and bright ruby red

**TASTING NOTES:** A rich and pretty voluptuous cabernet sauvignon with plenty of sweet tobacco, cassis, clove and licorice spices. Ripe and generous on the palate with plenty of sweet fruit and lightly chewy tannins.

**VINTAGE 2021**

**WINEMAKER** Fabian Valenzuela & Jean Claude Berrouet

**WINERY** Fincas Patagonicas

**VINEYARDS** El Jarillal estate vineyard, Alto Agrelo, Luján de Cuyo, Mendoza

**VARIETAL** 100% Cabernet Sauvignon

**AVG. AGE OF VINES** 10 years

**AVG. VINEYARD ALTITUDE** 3,444 feet

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** 12-14 months in French and American first and second-use oak

**ALCOHOL** 13.9%

**TOTAL PRODUCTION** 7,500 Cases

**RESIDUAL SUGAR** 2.78 g/L

**ACIDITY** TA of 5.20 g/L, pH of 3.75

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