



ZOLO

CABERNET FRANC RESERVE 2018

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: Bright ruby red

TASTING NOTES: The aromas and flavors of ripe plum are assembled with cassis and black pepper. The oak barrels provide aromas of roasted coffee beans and dark chocolate with plum jam. Long memory on the palate.

VINTAGE 2018

WINEMAKER Fabian Valenzuela & Jean Claude Berrouet

WINERY Fincas Patagonicas

VINEYARDS Estate vineyards in Alto Agrelo and Agrelo

VARIETAL 100% Cabernet Franc

AVG. AGE OF VINES 14 & 19 years

AVG. VINEYARD ALTITUDE 3,444 & 3,050 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 11 months in French barrels - first, second and third use

ALCOHOL 13.4%

TOTAL PRODUCTION 1,800 Cases

RESIDUAL SUGAR 2.55 g/L

ACIDITY TA of 5.30 g/L, pH of 3.72

UPC 859481003631

92pts

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91pts

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WINE ADVOCATE



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