



**VINTAGE** 2022

**WINEMAKER** Fabian Valenzuela & Jean Claude Berrouet

**WINERY** Fincas Patagonicas

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

**VARIETAL** 100% Malbec

**AVG. AGE OF VINES** 10 years

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

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

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

**ALCOHOL** 14%

**TOTAL PRODUCTION** 2,500 Cases

**RESIDUAL SUGAR** 2.45 g/L

**ACIDITY** TA of 5.32 g/L, pH 3.76

**UPC** 852282002223



**MALBEC RESERVE 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:** Pre-fermentative maceration for 5 days at 8°C. Alcoholic fermentation in stainless steel tanks for approximately 15 days at 28°C and contact with lees for 16 days. 100% malolactic fermentation.

**COLOR:** Violet red

**TASTING NOTES:** Aromas are complex and remind of ripe red fruits such as blueberries and strawberries mixed with floral touches. The oak provides smoky notes, chocolate and caramel. The tannins are sweet and voluminous.

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