



# ZAHA

## SPARKLING CALCAIRE NV

### VINTAGE NOTES

**WINERY INFORMATION:** Las Pareditas, with its high altitude and cool microclimate, has become synonymous with world-class wines. The soils of Las Pareditas are very unique, with large amounts of volcanic limestone. The vineyard is an old vine field blend of Chardonnay.

**LABEL NOTES:** ZaHa means “Heart” in Mendoza's native Huarpe language. We strive to express the heart and soil of this singular vineyard site.

**WINEMAKING:** Whole cluster, oxidative press with no SO2 added. Cold decantation to remove all oxidates phenols and then the clean juice is racked to a tank for natural yeast fermentation. Lees moved periodically to maintain wine cloudy and slightly reduced, thereby avoiding SO2 additions. No malolactic fermentation. 10% of base wine is aged in used French oak barrels. 12 months on lees in bottle. Upon disgorgement no dosage added. The bottles are topped of with the same wine, making this sparkling wine a Blanc de Blanc Nature Metodo Champenoise Sparkling.

**COLOR:** Pale yellow

**TASTING NOTES:** A sparkling wine with fine and subtle bubbles alongside a creamy mouthfeel. Mineral aromas with a slight mineral aftertaste. An ideal wine to enjoy with seafood.

**VINTAGE NV**

**WINEMAKER** Alejandro “Colo” Sejanovich & Jeff Mausbach

**WINERY** ZaHa

**VINEYARDS** Toko Vineyard

**VARIETAL** 100% Chardonnay

**METHOD** Champenoise

**AVG. AGE OF VINES** 55 years

**AVG. VINEYARD ALTITUDE**  
3,300 feet

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** 12 months on lees

**ALCOHOL** 12%

**TOTAL PRODUCTION** 1,000  
Cases

**RESIDUAL SUGAR** 2 g/L

**ACIDITY** TA of 8.25 g/L

**UPC** 852282002421

92pts  
vinOUS

91pts  
WINEENTHUSIAST  
MAGAZINE



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