



ZOLO

MALBEC 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.

FERMENTATION: A cold pre-maceration takes place (5-8°C) for 3 to 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 8 to 10 days at 26-28°C.

COLOR: Red with intense violet tints

TASTING NOTES: Explosion of aromas of red fruits such as strawberries, plums and cherries. The oak provides notes of chocolate and vanilla. It is a very fresh, inviting wine.

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WINEMAKER Fabian Valenzuela & Jean Claude Berrouet

WINERY Fincas Patagonicas

VINEYARDS Estate vineyards in Agrelo and Alto Agrelo, Luján de Cuyo, Mendoza

VARIETAL 100% Malbec

AVG. AGE OF VINES 22 years

AVG. VINEYARD ALTITUDE 3,050 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 6 months in French and American oak barrels

ALCOHOL 13.6%

TOTAL PRODUCTION 25,000 Cases

RESIDUAL SUGAR 2.50 g/L

ACIDITY TA of 5.30 g/L, pH of 3.70

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