



ZAHA

CABERNET FRANC 2021

VINTAGE NOTES

WINERY INFORMATION: In 2010 Alejandro Sejanovich and Jeff Mausbach elaborated their first two wines (Zaha and Teho), driven by their desire to reflect the terroir characteristics of their Toko and Tomal vineyards.

LABEL NOTES: ZaHa means “Heart” in Mendoza's native Huarpe language. With deep, sprawling roots, the vines in the Toko vineyard literally extract the “Blood of the Earth” from deep within the rocky limestone sub soil.

WINEMAKING: Sourced from a small lot in the vineyard which has a rocky, limestone driven soil.

FERMENTATION: The harvest is micro-vinified in small 500kg plastic harvest bins. We use only natural yeasts. There are between 10-20% whole clusters in the ferment depending on the lot. Fermentation is slow and gradual, using only manual punching down as the cap management technique. Fermentation temperatures are kept low to preserve the delicate aromatic profile of the vineyard.

COLOR: Dark purple

TASTING NOTES: Bright and fresh mouthfeel, with red currant fruit flavors, pink pepper notes, and stony minerality. The finish is shows clean, crisp acidity and soft tannins. The different harvest dates result in different complex and aromatic profiles that integrate each other, enhancing the quality of this wine and reflecting its unique terroir.

VINTAGE 2021

WINEMAKER Alejandro “Colo” Sejanovich & Jeff Mausbach

WINERY ZaHa

VINEYARDS Toko Vineyard

VARIETAL 100% Cabernet Franc

AVG. AGE OF VINES 15 years

AVG. VINEYARD ALTITUDE
4,000 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING No oak aging

ALCOHOL 14%

TOTAL PRODUCTION 2,000
Cases

RESIDUAL SUGAR 1.7 g/L

ACIDITY TA of 5.95 g/L

PACK SIZE 12/750

UPC 859481003556

92pts
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92pts
Tim
Atkin MW



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