

VINTAGE 2023

WINEMAKER Fabian Valenzuela & Jean Claude Berrouet

WINERY Fincas Patagonicas

VINEYARDS Estate vineyards in Alto Agrelo (Ugarteche), Mendoza

VARIETAL 100% Torrontés

AVG. AGE OF VINES 12 years

AVG. VINEYARD ALTITUDE 3,050 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING Stainless steel tanks

ALCOHOL 13%

TOTAL PRODUCTION 7,000 Cases

RESIDUAL SUGAR 4.10 g/L

ACIDITY TA of 6.00 g/L, pH of 3.28

PACK SIZE 12/750

UPC 852282002704



TORRONTES 2023

VINTAGE NOTES

WINERY INFORMATION: Zolo was created in 2003 by of 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.

WINEMAKING: After the grapes are cooled they enter the pneumatic press with a nitrogen blanketing system. Before and during the gentle pressing of the grapes, nitrogen is introduced which eliminates all contact with oxygen during the whole process. This creates greater aromatic intensity.

FERMENTATION: Slow Alcoholic fermentation takes place under low temperatures. Acidity is corrected in order to keep aromatic intensity and the natural residual sugar. No malolactic fermentation.

BOTTLES: Eco-glass

COLOR: Pale yellow with green hues

TASTING NOTES: Delicate aromas of floral and citrus notes. On the palate is fresh, sweet and balanced. An excelent specimen.







