

VINTAGE 2024

WINEMAKER Fabian Valenzuela

**WINERY** Fincas Patagonicas

VINEYARDS Estate "El Jarillel" Vineyard in Alto Agrelo, Mendoza

VARIETAL 100% Chardonnay

AVG. AGE OF VINES 16 years

AVG. VINEYARD ALTITUDE 3,444 feet

**SUSTAINABLY FARMED 100%** 

**HARVEST METHOD** By Hand

AGING Stainless steel tanks; aged 4 months on lees

ALCOHOL 13.5%

TOTAL PRODUCTION

1,200 Cases

RESIDUAL SUGAR 4.29 g/L

ACIDITY TA of 6.45 g/L, pH of 3.30

**PACK SIZE 12/750** 

UPC 859481003020



## **CHARDONNAY 2024**

## VINTAGE NOTES

WINERY INFORMATION: Our wines, like the Black Cabra, come from the Argentine Andes. These wines are produced from our estate vineyards and crafted in our state-of-the-art winery, Bodega Zolo, by winemaker Fabian Valenzuela and vineyard manager Carlos Correas. The President and Owner is Patricia Ortiz. Our wines are 100% Sustainably Farmed.

**LABEL NOTES:** The Black Cabra (goat) is a common sight in the Argentine Andes where our winery and vineyards are located. One cabra in particular became friends with one of our winery workers. Every day this Black Cabra would follow along to the winery and look through the winery window as we worked. We named our value wines in that goat's honor.

WINEMAKING: After the grapes are cooled they enter a 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 entire process. This creates greater aromatic intensity.

FERMENTATION: A protective method (absence of oxygen) is used during the process of vinification. Slow alcoholic fermentation takes place at low temperatures in stainless steel tanks. No malolactic fermentation. No oak ageing.

**COLOR:** Greenish Yellow.

**TASTING NOTES:** Aromas and flavors of crystalline peaches, subtle touches of tropical fruits and apples. In the mouth it is fresh with a long finish.









