

ZOLO

Luján de Cuyo, Mendoza, Argentina

“Genuinely Excellent Wines” -Stephen Tanzer



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 vineyards are located in the premier region of Luján de Cuyo: Finca Las Llamas in Agrelo and Finca El Jarillal in Alto Agrelo. The winemaking team is led by Fabian Valenzuela and famed winemaker from Petrus Jean Claude Berrouet.

The Zolo classic tier wines are fruit-forward and great values. The Zolo Reserves and Zolo Blacks, with their ultra-high concentration, long aging in new French oak, and aromatic complexity are made for those special occasions when one needs a wine to "blow your hat off." The man on the Zolo label represents Patricia’s husband, who was left *solo* in Buenos Aires.

A former Doctor, Patricia is committed to giving back to the community. Patricia also serves as President of Bodegas Argentinas; the first woman to hold this prestigious position.

Zolo Malbec

92 points, James Suckling ('18): “Very pure and attractive blueberry and cassis aromas and flavors here... smoothly refined and flavorful, young offering.”
“A Serious Value” & Top 4 Wine to Pair with Classic Burgers, Food & Wine ('17);
“Top 100 Best Buy” Wine Enthusiast ('17); 90 pts, Wine Advocate ('10).
The driving wine of the Vino del Sol portfolio since 2004.

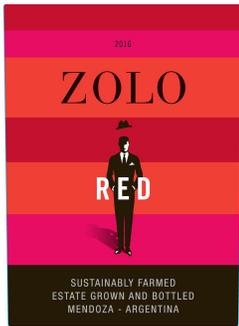
Zolo Cabernet Sauvignon

91 pts, James Suckling ('18): “A fresh and clean cabernet sauvignon with lovely, clean berry and lemon aromas and flavors.”

Zolo Torrontés

88 pts, Wine Spectator: ('17): “Offers touches of creaminess to the flavors of white peach, marzipan and dried green herb. Juicy on the finish, with some pineapple accents.” **“Best Buy,” Wine Enthusiast ('18).**





Zolo Signature Red

92 points, James Suckling ('18); 5 Stars, Restaurant Wine ('15):

“Terrific red blend: supple, intensely flavored, moderately complex, and balanced; a wine with moderate richness and a long, mildly tannic finish, tasting of cassis, cherry, plum, mint, toast, and cedar. Great value!”

Zolo Signature Rosé

Red fruit and rosewater flavors. **Best Buy, Wine Enthusiast ('19).**

Zolo Signature White

“Highly Recommended,” Reverse Wine Snob.

Refreshing, naturally sweet yet sophisticated.

Zolo Sauvignon Blanc

Best Buy, Wine Enthusiast ('19); 91 pts, James Suckling ('19 & '18): “A pretty white with sliced lemon, green apple and sea salt character. Medium to full body, with bright acidity and a clean finish. Excellent value.”

Zolo Unoaked Chardonnay

92 pts, James Suckling ('18): “A clean and straight-up chardonnay with no oak and plenty of cream and cooked-apple character. Medium body. Delicious finish.” **Best Buy, Wine Enthusiast ('18).**

Zolo Malbec Reserve

Top 100 Wine of 2014 (#48); 91 points, Wine Spectator ('12):

“A deeply colored and robust red, with a core of lusciously spiced dark plum, blackberry and dark currant flavors that are long and pure...”

91 points, Wine Enthusiast ('15); 93 pts, James Suckling ('17).

Zolo Cabernet Sauvignon Reserve

92 points, James Suckling ('17 & '15):

“Sweet tobacco and berry with hints of wet earth. Medium body, very fine and fruity with a pretty fruit and a fresh and clean finish. Delicious.”

Zolo Cabernet Franc Reserve

93 points, James Suckling ('17).

“9 Great Bottles of Cab Franc to Drink Right Now”, Food & Wine

Zolo Black Malbec

92 pts, Wine Enthusiast ('10 & '11); 91 pts, Wine Spectator ('10).

The pinnacle of our estate Luján de Cuyo vineyards. 18 months in French (80%) and American (20%) oak barrels. Only 1,500 cases made.

Zolo Black Petit Verdot

93 pts, Wine & Spirits ('12).

The pinnacle of our estate El Jarillal vineyard in Alto Agrelo, Mendoza. 18 months in French oak barrels. Only 700 cases produced.

