

# ZOLO



## The Sustainability Story of Zolo

### HISTORY & FAMILY VALUES

Founded by Argentine Wine Icon, Patricia Ortiz, Zolo is a paradigm of **Sustainable Practices**. An ardent wine lover, Patricia, a Doctor specializing in nephrology, along with her lawyer husband, fell in love with Mendoza and the Uco Valley, and bought their first vineyard in Tupungato in 2000.

In 2003 they bought a state of the art winery to enable them to keep all their winemaking practices “in the family”. She further expanded their holdings into the greatest terroir locations across Argentina’s wine growing regions – from Coastal Patagonia, to Salta and Mendoza in between.

Patricia’s Mission Statement is “**Sustainability** may be defined as meeting the needs of the present without compromising the ability of future generations to meet their needs. Achieving such a goal involves **three** distinct **pillars: Social, Economic and Environmental.**”

### SUSTAINABLY-FARMED

At Zolo we believe that water is a precious resource. All water is **recycled** and **reused** and put back into the vineyards. Their **recycling** program is dedicated to **repurposing** waste from the vineyards through sorting and processing. High quality **bio compost** made from the grapes skins and stalks, is produced according to the parameters of internationally standardized procedures. This **compost** is then used as **fertilizer** in the vineyards – **cyclical agriculture**.

The winery is part of the “**Restart the Cycle**” campaign to recycle bottles in supermarkets with the **proceeds** going to the Children’s Hospital of Mendoza. Zolo is **certified in following good agricultural practices** in the vineyards by GLOBAL G.A.P. and GOOD MANUFACTURING PRACTICES in the Winery. They are also a **recipient** of a Gold Medal at BRIT’s 2017 International Award of Excellence in Sustainable Winegrowing Competition.



### COMMUNITY OUTREACH

Patricia is a **believer** in **giving back** to her community. She and her wineries **support scholarships** for continuous education to members of her company. In **cooperation** with Junior Achievement, she works to **help children** from dropping out of school through the “Advantages of Staying in School Program. She is a **founding member** of **WIM, Wine in Moderation** in Argentina. To keep the art of weaving brought by the Bolivian immigrants that settled around Mendoza wine country, she keeps **llamas** who not only graze in the vineyards but also **provide** the wool for the weavers.

**Historic preservation** of the area is very important to Patricia and her family. In 2003 she bought the Club Tapiz and Casa Zolo restoring it to the point where it was declared a **historical**, touristic, and architectural heritage site in Mendoza. There is a large **organic garden** which supplies the restaurant Terruño on the property. It not only features local cuisine but is also in line with the **philosophy** that the products offered should be **organic, local** and **sustainably harvested**.

### ESTATE-GROWN

All of the wines made at Zolo are **estate grown** in Agrelo and Alto Agrelo, Mendoza. We chose the best locations, featuring the perfect terroir to showcase the diversity of winemaking in Mendoza. “Having our own vineyards ensures that we know exactly how our wines are made, where they come from and that **only sustainable** practices are followed.” **All Zolo Classic wines are in eco-friendly, lightweight bottles.**

