



ZOLO

CABERNET SAUVIGNON RESERVE 2022

VINTAGE NOTES

WINERY INFORMATION: 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 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.

FERMENTATION: Cold pre-maceration takes place at 8°C for 5 days. Fermented in stainless steel tanks for approximately 15 days at 28°C then rests on lees for 16 days. 100% malolactic fermentation.

COLOR: Intense and bright ruby red

TASTING NOTES: The aromas and flavors of ripe plum are assembled with cassia and black pepper. The oak barrels provide aromas of roasted coffee beans and dark chocolate with plum jam.

VINTAGE 2022

WINEMAKER Fabian Valenzuela & Jean Claude Berrouet

WINERY Fincas Patagonicas

VINEYARDS El Jarillal estate vineyard, Alto Agrelo, Luján de Cuyo, Mendoza

VARIETAL 100% Cabernet Sauvignon

AVG. AGE OF VINES 10 years

AVG. VINEYARD ALTITUDE 3,444 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 12-14 months in French and American first and second-use oak

ALCOHOL 13.9%

TOTAL PRODUCTION 7,500 Cases

RESIDUAL SUGAR 2.28 g/L

ACIDITY TA of 5.77 g/L, pH of 3.73

PACK SIZE 12/750

UPC 852282002209

90pts



90pts

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