



## UNOAKED CHARDONNAY 2025

### 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.

**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:** 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.

**BOTTLES:** Eco-glass

**COLOR:** Greenish yellow

**TASTING NOTES:** "It offers delicate white fruit aromas with subtle apple and faint tropical notes. The palate is a savory, with a vibrant, smooth texture that reflects the quality of the vintage. The 2025 is pleasant and solid value in this category" Joaquin Hidalgo. Vinous.

90pts  
vinoUS



**VINTAGE** 2025

**WINEMAKER** Fabian Valenzuela & Jean Claude Berrouet

**WINERY** Fincas Patagonicas

**VINEYARDS** Estate vineyards in Agrelo and Tupungato

**VARIETAL** 100% Chardonnay

**AVG. AGE OF VINES** 17 years

**AVG. VINEYARD ALTITUDE** 3,444 feet

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** Stainless steel tanks

**ALCOHOL** 13.5 %

**TOTAL PRODUCTION** 9,500 Cases

**RESIDUAL SUGAR** 3.4 g/L

**ACIDITY** TA of 6.15 g/L, pH of 3.15

**PACK SIZE** 12/750

**UPC** 852282002155



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