

ZOLO BONARDA

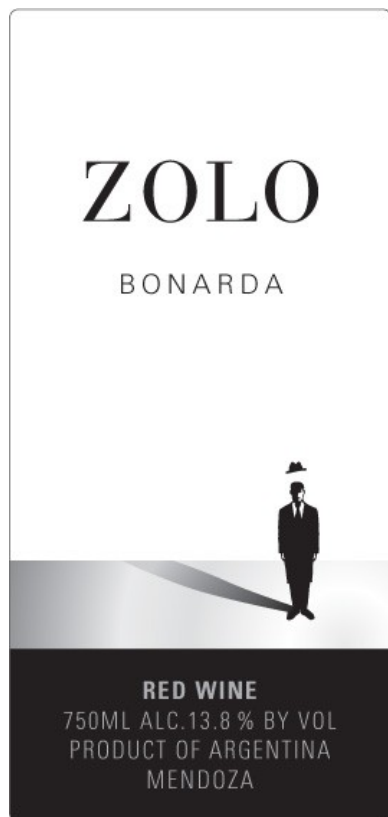
Description: We strive to achieve a Bonarda with aromas of raspberries and strawberries, ripe sweet tannins accompanied with toasted oak.

Label Notes: Owner and President Patricia Ortiz spends much of the week working in Mendoza, leaving her husband alone – solo/Zolo – in Buenos Aires.

S.R.P.: \$11

Total Production: 3,000 cases

UPC: 852282002131



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: Ugarteche, Mendoza

Varietal: 100% Bonarda

Average Age of Vines: 8 years

Average Vineyard Altitude: 1,030 meters

Density: 1,500 plants per acre

Production: 3.5 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: A cold pre-maceration takes place (8°C) for 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 10 days at 28°C.

Malolactic Fermentation: 100% Spontaneous

Aging: 6 months in French (75%) and American (25%) oak barrels

Alcohol: 13.8

Residual Sugar: 2.77 g/L

Acidity: pH of 3.68; TA of 5.65 g/L

YOUR TASTING NOTES:

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