

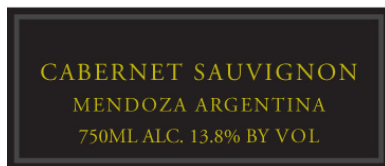
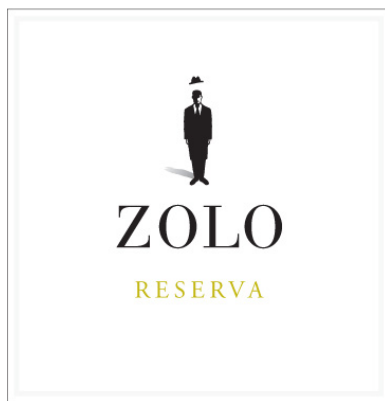
# ZOLO CABERNET SAUVIGNON RESERVA

**Description:** We strive to achieve a Cabernet with powerful and complex aromas of cassis, plums, and red fruit, and hints of vanilla and caramel.

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

**Total Production:** 7,500 cases

**UPC:** 852282002209



**Winemaker:** Fabian Valenzuela & Jean Claude Berrouet (former winemaker at Petrus)

**Vineyard Manager:** Carlos Correas

**Winery:** Zolo

**Vineyard:** El Jarrillal estate vineyard, Alto Agrelo, Luján de Cuyo, Mendoza

**Varietal:** 100% Cabernet Sauvignon

**Average Age of Vines:** 10 years

**Average Vineyard Altitude:** 1,050 meters

**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 15 days at 28°C, then rests on the lees for 16 days.

**Malolactic Fermentation:** 100% Spontaneous

**Aging:** 12-14 months in French (95%) and American (5%) first and second use oak barrels

**Alcohol:** 14.2

**Residual Sugar:** 2.90 g/L

**Acidity:** pH of 3.59; TA of 5.9 g/L

YOUR TASTING NOTES:

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