

ZOLO CHARDONNAY RESERVA

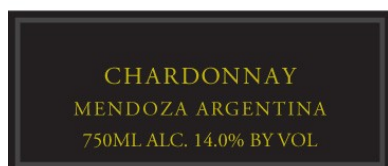
Description: We strive to achieve a Chardonnay with complex and intense aromas of pear, apple, and a hint of minerals, with a good integration of vanilla and a persistent finish.

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.: \$19

Total Production: 1,000 cases

UPC: 852282002216



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: San Pablo estate single vineyard, in Tupungato, Valle de Uco, Mendoza

Varietal: 100% Chardonnay

Average Age of Vines: 12 years

Average Vineyard Altitude: 1,350 meters

Density: 1,450 plants per acre

Production: 2.7 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: Cold pre-fermentative maceration in cold; alcoholic fermentation takes place in the barrels.

Malolactic Fermentation: 100% in oak.

Aging: 8 months in 100% new French oak barrels

Alcohol: 14.0

Residual Sugar: 5.5 g/L

Acidity: pH of 3.29; TA of 6.95 g/L

YOUR TASTING NOTES:

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