

ZOLO MALBEC

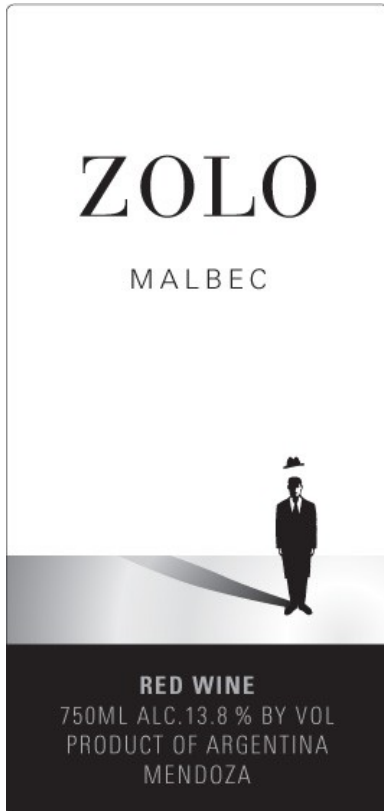
Description: We strive to achieve a Malbec with a deep purple color, with a high intensity of black fruits, raspberries, and violets.

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: 22,000 cases

UPC: 852282002162



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: Mendoza: Estate vineyards in Agrelo, Tupungato, Maipú and purchased fruit in La Consulta

Varietal: 100% Malbec

Average Age of Vines: 8 years

Average Vineyard Altitude: 1,000 meters

Density: 1,500 plants per acre

Production: 2.7kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: A cold pre-maceration takes place (5-8°C) for 3 to 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 10 to 14 days at 28°C.

Malolactic Fermentation: 100% Spontaneous

Aging: 6 months in French (90%) and American (10%) oak barrels

Alcohol: 13.8

Residual Sugar: 3.3 g/L

Acidity: pH of 3.66; TA of 5.66 g/L

YOUR TASTING NOTES:

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