

# ZOLO MERLOT

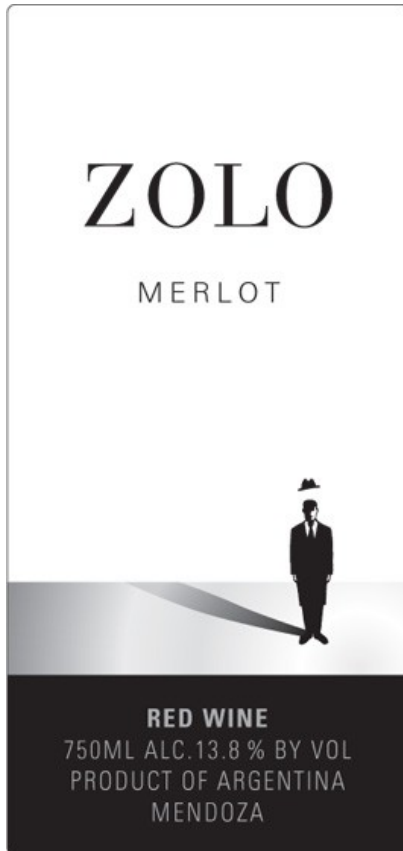
**Description:** We strive to achieve an elegant and expressive Merlot with flavors of red fruits, dried flowers, and vanilla.

**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:** 900 cases

**UPC:** 852282002179



**Winemaker:** Fabian Valenzuela

**Vineyard Manager:** Carlos Correas

**Winery:** Fincas Patagonicas (Tapiz & Zolo)

**Vineyards:** Mendoza: Estate vineyards in Agrelo and Tupungato

**Varietal:** 100% Merlot

**Average Age of Vines:** 11 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 (8°C) for 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 10 to 15 days at 28°C.

**Malolactic Fermentation:** 100% Spontaneous

**Aging:** 6 months in French (95%) and American (5%) third-use oak oak barrels

**Alcohol:** 13.8

**Residual Sugar:** 2.84 g/L

**Acidity:** pH of 3.54; TA of 5.55 g/L

YOUR TASTING NOTES:

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