

# ZOLO SAUVIGNON BLANC

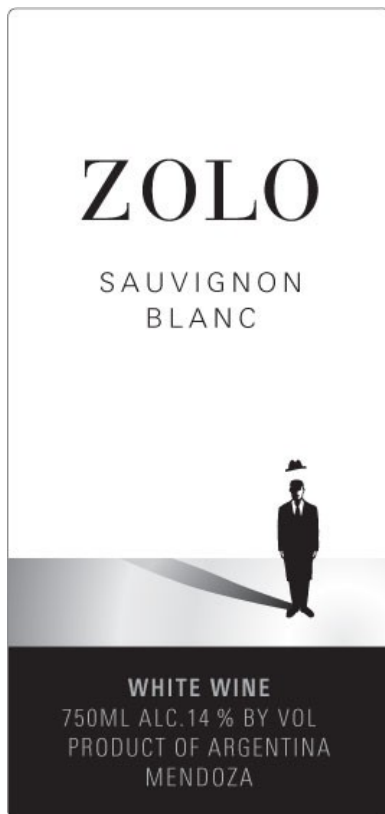
**Description:** We strive for a fresh Sauvignon Blanc with citrus, grapefruit, white asparagus, and grassy aromas, with a crisp and exotic finish.

**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.:** \$11

**Total Production:** 4,500 cases

**UPC:** 852282002155



**Winemaker:** Fabian Valenzuela

**Vineyard Manager:** Carlos Correas

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

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

**Varietal:** 100% Sauvignon Blanc

**Average Age of Vines:** 8 years

**Density:** 1,440 plants per acre

**Production:** 2.5kg per plant

**Sustainably Farmed:** 100%

**Harvest Method:** By hand

**Sorting:** Double manual selection

**Winemaking:** After the grapes are cooled they enter a pneumatic press with a nitrogen blanketing system (the only press of its kind in Argentina). Before and during the gentle pressing of the grapes, nitrogen is introduced which eliminates all contact with oxygen during the whole process. This creates greater aromatic intensity.

**Malolactic Fermentation:** None

**Aging:** Stainless steel tanks

**Alcohol:** 13.6

**Residual Sugar:** 4.20 g/L

**Acidity:** pH of 3.10; TA of 7.20 g/L

YOUR TASTING NOTES:

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