

ZOLO TORRONTÉS

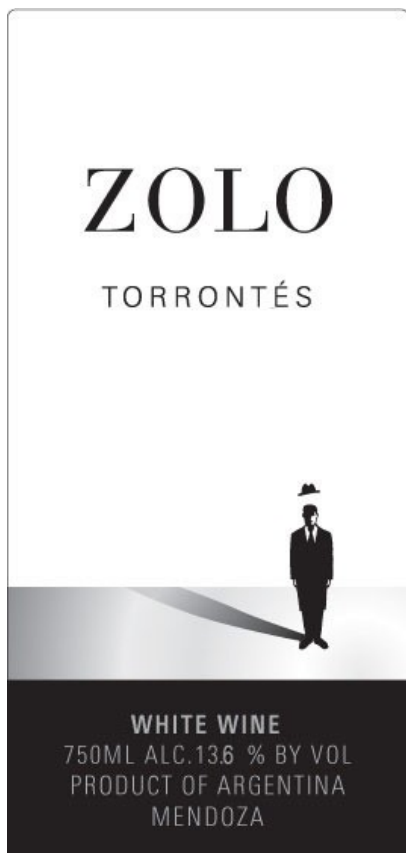
Description: We strive to achieve a La Rioja Torrontés with aromas of white flowers and tropical fruits and a fresh and balanced mouthfeel.

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: 10,000 cases

UPC: 852282002704



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: Famatina Valley, La Rioja (Argentina)

Varietal: 100% Torrontés

Average Age of Vines: 10 years

Average Vineyard Altitude: 1,000 meters

Density: 1,400 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: 13.4

Residual Sugar: 4.2 g/L

Acidity: pH of 3.30; TA of 5.77 g/L

YOUR TASTING NOTES:

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