

# ZOLO VIOGNIER

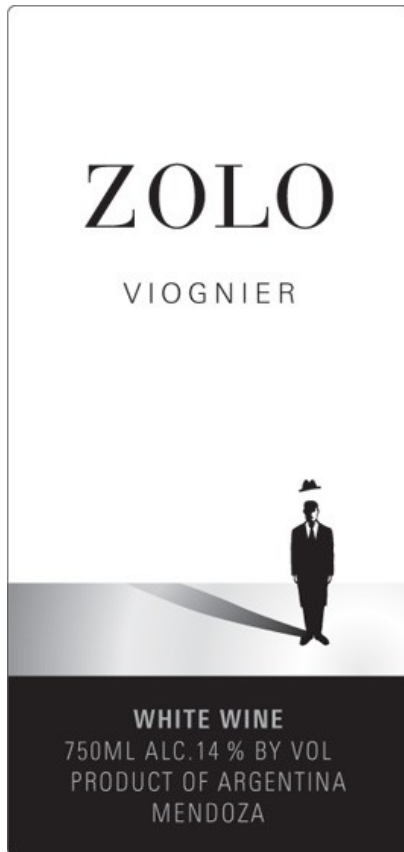
**Description:** We strive for a fresh Viognier with lively acidity and peach, floral, and exotic spice flavors.

**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:** 852282002193



**Winemaker:** Fabian Valenzuela

**Vineyard Manager:** Carlos Correas

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

**Vineyards:** San Pablo estate vineyard, Valle de Uco, Mendoza (1,350 meters)

**Varietal:** 100% Viognier

**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. Fermentation occurs in 2<sup>nd</sup> use French oak barrels and stays on the lees for four months.

**Malolactic Fermentation:** None

**Alcohol:** 14.0

**Residual Sugar:** 3.90 g/L

**Acidity:** pH of 3.14; TA of 6.20 g/L

YOUR TASTING NOTES:

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