

ZOLO

SUSTAINABLY FARMED

Zolo Cabernet Sauvignon 2022



VARIETIES

100% Cabernet Sauvignon

REGION

Finca Don Javier (Maipú), Finca Las Llamas, (Agrelo, Luján de Cuyo) & Finca El Jarillal (Alto Agrelo, Luján de Cuyo), Mendoza.

VINEYARDS

DON JAVIER ESTATE

ALTITUDE : 2624 feet (800 meters) above sea level.

FEATURES : It is considered along with Luján , one of the oldest wine-growing region of Mendoza, with traditional furrow irrigation channels that distribute water from the Rio Mendoza, conferring in the case of Malbec, a characteristic aromatic typicity.

LAS LLAMAS ESTATE

ALTITUDE: 3050 feet (930 meters) above sea level.

FEATURES: The soil and climate conditions favor the long-cycle varieties such as Cabernet Sauvignon. In the case of Malbec, wines of very good color and structure are obtained.

EL JARILLAL ESTATE

ALTITUDE: 3444 feet (1050 meters) above sea level.

FEATURES: This is a very steep area with fresh air at night and very good sunshine. This give grapes a great aromatic intensity and very good health.

AGING

8 months in Oak barrels.

FERMENTATION

A cold pre-maceration takes place 8°C for 5 days. Fermented in stainless steel tanks for approximately 12 days at 28°C.

100% malolactic fermentation.

TASTING NOTES

Bright red garnet color. Aromas and flavors of ripe red fruits, blueberries and cassis, well accompanied with pepper notes, vanilla and dark chocolate. The kind tannins and acidity make a balanced wine with a long finish.

TECHNICAL INFORMATION

Alcohol 13.70 %

Acidity 5.40 g/l

pH 3.69

Residual Sugar 3.50 g/l

