ZOLO SUSTAINABLY FARMED

Zolo Rosé 2023



80% Syrah / 15% Merlot / 5% Bonarda

REGION

Las Llamas Estate (Agrelo) and El Jarillal Estate (Alto Agrelo), Luján de Cuyo, Mendoza.

VINEYARDS

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 Franc. In the case of Bonarda, 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.

FERMENTATION

2023

ZOLO

Alcoholic fermentation with selected yeasts at a low temperature. No malolactic fermentation.

TASTING NOTES

Pale and bright salmon color. There are aromas of red roses accompanied by fresh red fruits such as cherry and plum. On the palate it has a balanced acidity.

TECHNICAL INFORMATION

Alcohol 13.90 %

Acidity 6.75 g/l

pH 3.10

Residual ugar 2.80 g/l

