

ZOLO

SUSTAINABLY FARMED

ZOLO RESERVA CABERNET SAUVIGNON 2017



VARIETIES

100 % Cabernet Sauvignon.

REGION

El Jarillal Estate, Alto Agrelo, Luján de Cuyo, Mendoza.

VINEYARDS

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 gives grapes a great aromatic intensity and very good health.

FERMENTATION

Cold pre-maceration takes place at 8°C for 5 days. Fermented in stainless steel tanks for approximately 15 days at 28°C then rests on lees for 16 days. 100% malolactic fermentation.

AGING

12 to 14 months in oak barrels of first and second use

TASTING NOTES

The color is intense and bright ruby red. The aromas and flavors of ripe plum are assembled with cassis and black pepper. The oak barrels provide aromas of roasted coffee beans and dark chocolate with plum jam. Long memory on the palate.

TECHNICAL INFORMATION

Alcohol 13.90 %

Total Acidity 5.35 g/l

pH 3.75

Residual Sugar 2.98 g/l

