

ZOLO

SUSTAINABLY FARMED

ZOLO SIGNATURE RED 2018

VARIETIES

30% Merlot, 20% Bonarda, 20% Cabernet Sauvignon, 15% Syrah y 15% Malbec.

REGION

El Jarillal Estate, Alto Agrelo, Luján de Cuyo & Las Llamas Estate, 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.

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.

FERMENTATION

A cold pre-maceration takes place (5°-8°C) for 3 days to extract color and aromas. Fermented in stainless steel tanks for approx 10 to 14 days at 27° c in contact with oak. 100% Malolactic Fermentation

AGING

6 months in French and American oak barrels (75%/25%)

TASTING NOTES

Purplish red color. Delicate and persistent aromas of red fruits like cherry and raspberry. The palate is soft, velvety and harmonious, with an excellent balance between acidity and sweetness.

TECHNICAL INFORMATION

Alcohol 13.70 %

Total Acidity 5.32 g/l

pH 3.68

Residual Sugar 7.04 g/l

