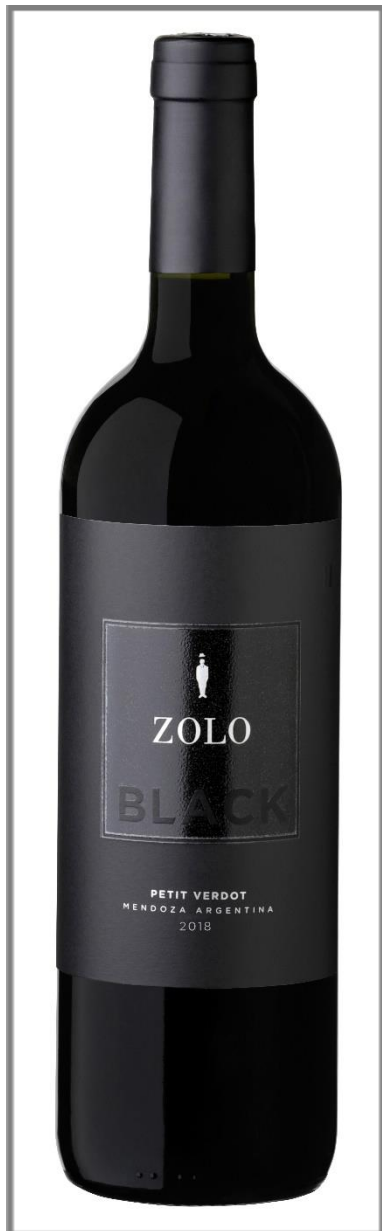


# ZOLO

## SUSTAINABLY FARMED

### ZOLO BLACK PETIT VERDOT 2018



#### VARIETIES

100 % Petit Verdot.

#### 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

Aged for 20 months in oak barrels. Stored in bottle at least for 12 months.

#### TASTING NOTES

Intense red color almost black. On the nose, black fruits such as blackberry, black currant and blueberries stand out. These fruits are combined with spicy notes such as cloves and graphite. The oak provides notes of vanilla, smoked and coffee. Good structure with a persistent and elegant finish.

#### TECHNICAL INFORMATION

Alcohol 14.50 %

Total Acidity 6.10 g/l

pH 3.69

Residual Sugar 2.77 g/l

