

ZOLO

SUSTAINABLY FARMED

Zolo Malbec 2016



VARIETIES

100% Malbec

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

6 to 8 months in French oak barrels.

FERMENTATION

A cold pre-maceration takes place (5-8°C) for 3 to 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 8 to 10 days at 26-28°C.

100 % Malolactic Fermentation

TASTING NOTES

Purplish red color. Aromas of fresh fruits such as plums and strawberries. The oak contributes with delicate vanilla notes. Sweet and gentle entry. Harmonious finish.

TECHNICAL INFORMATION

Alcohol 13,8 %

Acidity 5.50 g/l

pH 3.76

Residual Sugar 3.0 g/l

