

# ZOLO

## SUSTAINABLY FARMED

### Zolo Rosé 2022



#### VARIETIES

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 gives grapes a great aromatic intensity and very good health.

#### FERMENTATION

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 14.0%

Acidity 6.22 g/l

pH 3.21

Residual Sugar 5.60 g/l

