

# ZOLO

## SUSTAINABLY FARMED

### ZOLO RESERVA CABERNET FRANC 2022



#### VARIETIES

100 % Cabernet Franc.

#### 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 12 days at 28°C, with a subsequent maceration of 16 days. 100% malolactic fermentation.

#### AGING

Aged for 12 to 14 months in first and second use oak barrels.

#### TASTING NOTES

Intense red color. Aromas of red fruits such as raspberry and red plum, mixed with subtle floral and herbaceous notes. It has sweet tannins and its acidity is balanced, which gives it freshness. Its passage through oak adds complexity, notes of vanilla and chocolate. It is a very elegant wine.

#### TECHNICAL INFORMATION

Alcohol 14.0 %

Total Acidity 5.45 g/l

pH 3.67

Residual Sugar 4.10 g/l

