

ZOLO

SUSTAINABLY FARMED

ZOLO RESERVE MALBEC 2014



VARIETIES

100 % Malbec.

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

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

TASTING NOTES

Intense and deep ruby red color. Complex aromas of mature red fruits with a floral hint, with vanilla and chocolate notes. On the palate presents sweet and voluminous tannins, providing a special structure and an intense and elegant finish.

TECHNICAL INFORMATION

Alcohol 13.90 %

Total Acidity 5.50 g/l

pH 3.67

Residual Sugar 2.37 g/l

