

ZOLO

SUSTAINABLY FARMED

ZOLO RESERVE MALBEC 2022



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 bright violet red color. The aromas are complex and remind of ripe red fruits such as blueberries and strawberries mixed with floral touches. The oak provides smoky notes, chocolate and caramel. The tannins are sweet and voluminous.

TECHNICAL INFORMATION

Alcohol 14.0 %

Total Acidity 5.30 g/l

pH 3.70

Residual Sugar 2.32 g/l

