

ZOLO

SUSTAINABLY FARMED

ZOLO SIGNATURE WHITE



VARIETIES

Torrontés 60%, Sauvignon Blanc 20%, Chardonnay 20%

REGION

El Jarillal Estate, Alto Agrelo, Luján de Cuyo, Mendoza.

VIÑEDOS

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.

FERMENTATION

Alcoholic fermentation in stainless Steel tanks at low temperature (about 10°C). Alcoholic fermentation is stopped by cold, at about 8-9 % alcohol and about 45 g/l of sugar.

TASTING NOTES

Yellow color with green hues . On the nose, citrus aromas, white flowers and green apples stand out. The presence of bubbles offer freshness and together with the residual sugar, make this a tasty , friendly and persistent wine.

TECHNICAL INFORMATION

Alcohol 9.0 %

Total Acidity Total 8.0 g/l

pH 3.0

Residual Sugar 45 g/l

