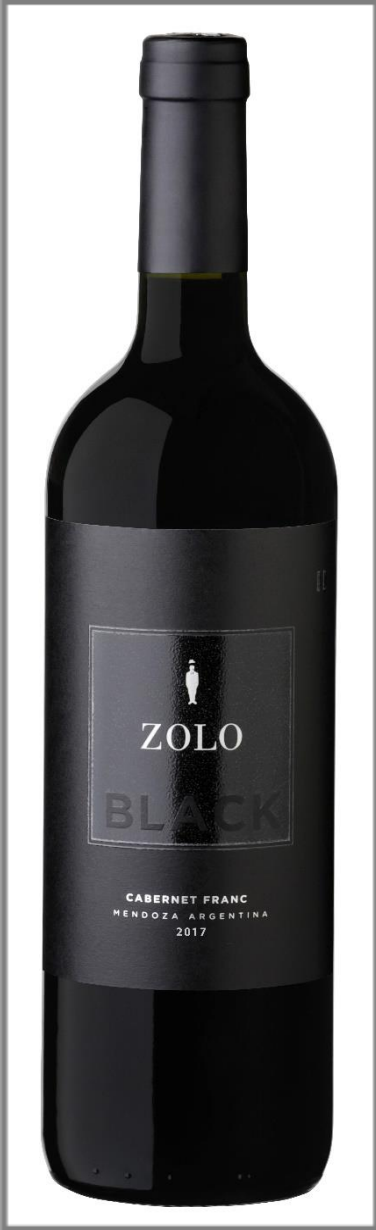


ZOLO

SUSTAINABLY FARMED

ZOLO BLACK CABERNET FRANC 2017



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 give grapes a great aromatic intensity and very good health.

FERMENTATION

Cold pre-maceration takes place at 8°C for 5-8 days. Fermented in stainless steel tanks for approximately 10 to 14 days at 28°C. 100% malolactic fermentation.

AGING

Aged for 18 months in oak barrels.

TASTING NOTES

Bright and clear ruby red color. Aromas of red fruit aromas such as raspberry and black currant, accompanied by violet notes and delicate spicy notes reminiscent of green pepper and graphite. On the palate it is soft with delicate tannins, fruity, with a long finish.

TECHNICAL INFORMATION

Alcohol 13.90 %

Total Acidity 5.55 g/l

pH 3.60

Residual Sugar 2.987 g/l

