

ZOLO

SUSTAINABLY FARMED

ZOLO BLACK MALBEC 2017



VARIETIES

100 % Malbec.

VINTAGE 2017

Spring presented very significant late frosts compared to other years, with temperatures much lower than normal with an incidence at the time of the start of budding. Some rainfall after veraison and maturity did not have a greater impact on the phytosanitary aspect. Being the highlight of this season the losses, product of frost.

REGION

Alto Agrelo, Lujan de Cuyo, Mendoza

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 at 8°C for 5 days. Fermented in stainless steel tanks for approximately 15 days at 28°C. 100 % Malolactic Fermentation.

AGING

Then aged for 18 months in French and American Oak barrels of 1st and 2nd use.

TASTING NOTES

Deep red colour with purple tints. Aromas and flavors of dried red fruits such as prune and figs well accompanied with violets and fine menthol hints. With liquorice notes and kind tannins, it is long and unctuous.

TECHNICAL INFORMATION

Alcohol 14.30 %

Acidez Total 5.30 g/l

pH 3.80

Azúcar residual 2.0 g/l

