

ZOLO

SUSTAINABLY FARMED

DE-ALCOHOLIZED SPARKLING ROSÉ WINE NV



VARIETIES

100% Malbec

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

Made from red grape must vinified as a rosé, this wine stands out for its fresh and expressive profile. Alcoholic fermentation takes place at low temperatures with selected yeasts, allowing the preservation of primary aromas and enhancing its fruity character. Once the base wine is obtained, specific dealcoholization techniques are applied to reduce its alcohol content to less than 0.5%, while maintaining its balance and aromatic expression. Finally, through a carbonation process, a fresh, light sparkling wine with fine bubbles is obtained.

TASTING NOTES

Pale bright pink in color with delicate salmon hues and fine, persistent bubbles. Aromas of red fruits such as strawberry, cherry, and raspberry create a fresh and expressive profile. On the palate it is light and refreshing, with a marked fruity expression. The carbonation adds vibrancy and a pleasant mouthfeel, leading to a fresh, balanced, and persistent finish.

TECHNICAL INFORMATION

Alcohol 0.50 %

Total Acidity 7.0 g/l

pH 3.37

Residual Sugar 24.5 g/l

CALORIES 19 per serving (100 ml)

