



# ZAHA

**CABERNET SAUVIGNON 2018**

## VINTAGE NOTES

**WINERY INFORMATION:** In 2010 Alejandro Sejanovich and Jeff Mausbach elaborated their first two wines (Zaha and Teho), driven by their desire to reflect the terroir characteristics of their Toko and Tomal vineyards.

**LABEL NOTES:** ZaHa means “Heart” in Mendoza's native Huarpe language. With deep, sprawling roots, the vines in the Toko vineyard literally extract the “Blood of the Earth” from deep within the rocky limestone sub soil.

**WINEMAKING:** Sourced from a small lot in the vineyard which has a rocky, limestone driven soil.

**FERMENTATION:** The harvest is micro-vinified in small 500kg plastic harvest bins. We use only natural yeasts. There are between 10-20% whole clusters in the ferment depending on the lot. Fermentation is slow and gradual, using only manual punching down as the cap management technique. Fermentation temperatures are kept low to preserve the delicate aromatic profile of the vineyard.

**COLOR:** Dark purple

**TASTING NOTES:** Shows a nose of red fruits such as ripe blackberries. Medium-bodied with flavors of black fruits, fig and pepper. The finish is shows clean, crisp acidity and soft tannins

**VINTAGE** 2018

**WINEMAKER** Alejandro “Colo” Sejanovich & Jeff Mausbach

**WINERY** ZaHa

**VINEYARDS** Toko Vineyard

**VARIETAL** 100% Cabernet Sauvignon

**AVG. AGE OF VINES** 15 years

**AVG. VINEYARD ALTITUDE** 4,000 feet

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** 14 months in used French oak

**ALCOHOL** 13.9%

**TOTAL PRODUCTION** 2,000 Cases

**RESIDUAL SUGAR** 1.7 g/L

**ACIDITY** TA of 5.40 g/L

**UPC** 859481003389

**91pts/Top 100**  
**Wine Spectator**



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Vino del Sol's wineries are all estate-grown, sustainably-farmed, and family-owned.