



JOSÉ ZUCCARDI 2018

Malbec: Paraje Altamira, Valle de Uco, Mendoza. Altitude: 1100 msnm

Cabernet Sauvignon: Gualtallary, Valle de Uco, Mendoza. Altitude: 1230 msnm



My father has always enjoyed the challenges. So in the year 2000, he began working on a new project: to achieve the best family wine. In the end, it was an objective that, beyond a particular wine, invited us to dream and motivated us to feel that in the family we could make great wines. With the 2002 vintage came the wine called Zeta, in which we were able to combine the spirit and the pioneer vision of the family.

It was a blend that identified us a lot. A blend of Malbec - the most important variety in Argentina, with Tempranillo, the variety that communicated the visionary spirit of the Zuccardi.

With the 2013 vintage, I thought a change was necessary to achieve a wine that could tell the evolution in the history of the family since the launch of Zeta, from an innovative look, with the name of my father.

Jose Zuccardi is a mountain Malbec from vineyards located in the regions with more calcareous deposits of the Uco Valley.

Sebastián Zuccardi



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ORIGIN

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SOIL PROFILE

Superficial soil, with large deposits of calcareous material.

HARVEST

Thanks to the climatic conditions, of a typical year in Mendoza, excellent quality wines were achieved. 2018 was presented with an extraordinary harvest, with little rain and without too many complications, given that it was a dry season.

VINIFICATION

Selection of clusters, packaging of concrete piles by gravity and fermentation with native yeasts. Maceration of 20 days, with pigeage and delestage. The aging was done in oak casks.

Bottled unfiltered.

GRAPE

95% Malbec
5% Cabernet Sauvignon

ALCOHOL

14,5% vol.

TOTAL ACIDITY

5,69 g/l

RESIDUAL SUGAR

1,8 g/l