



EMMA ZUCCARDI BONARDA 2017

Paraje Altamira, San Carlos, Valle de Uco. Altitud: 1100 msnm.

San Pablo, Tunuyán, Valle de Uco. Altitud: 1400 msnm



The first vines of Bonarda were brought to Argentina by European immigrants at the end of the 19th century; and it was for many years confused with the Bonarda Piemontesa grape, until it was found that it is Corbeau Noir, another European varietal from Savoie, France, but because of tradition, adaptation and the large cultivated area, we call it Bonarda Argentina.

Back in 1990 we made, from vineyards planted by my grandfather in the area of Santa Rosa, one of the

first Bonardas in Argentina. And because of the and the history of the Bonarda, I set out to plant it in each new vineyard that I began, as part of our identity.

Emma is a very special wine, not only for having my grandmother's name on the label but because it was my first wine.

Sebastián Zuccardi



ZUCCARDI

VALLE DE UCO



EMMA ZUCCARDI BONARDA 2017

ORIGIN

Paraje Altamira, San Carlos, Valle de Uco. Altitude: 1100 masl- 3608 fasl

San Pablo, Tunuyán, Valle de Uco. Altitude:1400 masl- 4460 fasl

SOIL PROFILE

Soils with rocks at different depths that a covered with calcium carbonate

VINTAGE

The 2017 harvest, despite being low in yields, produced grapes with a perfect health and quality in each region. Thanks to the climatic conditions, that were similar to a typical year of Mendoza, the wines produced had a very good balance

VINIFICATION

Fermented in concrete vats with native yeasts at 25-27°C (77-80.6°F).

Then macerated for 20 - 25 days followed by malolatic fermentation.

Aged in concrete.

GRAPE

100% Bonarda

ALCOHOL

12,9 % vol.

TOTAL ACIDITY

5,63 g/l

RESIDUAL SUGAR

1,8 g/l

SEBASTIÁN ZUCCARDI, Viticultor.