



## JOSÉ ZUCCARDI 2015

*Malbec: Paraje Altamira, Valle de Uco, Mendoza. Altitud: 1100 masl- 3608 fasl*

*Cabernet Sauvignon: Gualtallary, Valle de Uco, Mendoza. Altitud: 1230 masl- 4460 fasl*



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*



# ZUCCARDI

VALLE DE UCO



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### ORIGIN

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### SOIL PROFILE

Short soil with large deposits of calcium carbonate.

### VINTAGE

The 2015 harvest had warm temperatures during winter and rains that exceeded the average in summer.

### VINIFICATION

Selection of bunches. Concrete vats filled by gravity and fermentation with native yeasts. Macerated for 20 days with daily delestage and pigeage.

The wine was aged in oak foudres. No filtered - bottled

#### GRAPE

95% Malbec  
5% Cabernet Sauvignon

#### ALCOHOL

14,5 % vol.

#### TOTAL ACIDITY

5,65 g/l

#### RESIDUAL SUGAR

1,8 g/l

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SEBASTIÁN ZUCCARDI, Viticultor.