



POLÍGONOS DEL VALLE DE UCO  
GUALTALLARY MALBEC 2017

*Gualtallary, Valle de Uco. Altitude, 1300 masl.*

POLIGONOS  
*del Valle de Uco*



We make mountain wines. The Andes defines the identity of our wines, through the climate, water and soil.

We believe that the Uco Valley is, because of its proximity, the area that best expresses that mountain identity in Mendoza. Since we began to explore its diversity, I was impressed by the austere richness and uniqueness of each of its villages.

Polígonos is the expression of the villages of the Valley. These wines want to make us travel through these places, their landscapes, climates and soils.

Its grapes come from scattered places. Villages cultivated by wine growers for generations.

Imagining those villages on a map makes us see shapes and edges. A geometry as diverse as the sides of a Polygon. As diverse as the wines of each town.

*Sebastián Zuccardi*



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ORIGIN

Gualtallary, Valle de Uco.

Altitude: 1300 masl- 4400 fasl

SOIL PROFILE

Alluvial, with grains of gravel covered with calcium carbonate at a shallow depth, caliche and calcareous sands.

VINTAGE

The 2017 harvest, despite being low in yields, is characterized by the perfect health of the grapes and a high quality in each region. Thanks to the climatic conditions, more similar to a typical year in Mendoza, wines with very good balance were achieved.

VINIFICATION

Fermented and aged in concrete vats (no epoxy) with native yeasts.

Maceration for 20 days. Aged in concrete.

GRAPE

100% Malbec

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,92 g/l

RESIDUAL SUGAR

1,61 g/l

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SEBASTIÁN ZUCCARDI, Viticultor.