



ZUCCARDI FÓSIL 2019

San Pablo. Altitude 1400 masl.

The word "Fósil" is written in a large, bold, black calligraphic font. The letters are thick and expressive, with visible brushstrokes and varying line weights, giving it a dynamic and artistic appearance.

Fósil is a white mountain wine. It comes from our vineyard in the Estancia Place within the IG San Pablo, at 1400 meters of elevation, and only 300 meters away from the Cordillera.

The immensity of the mountain range and its proximity makes everything that surrounds it extreme: its climate, its landscape, its identity.

Fósil is a place wine. Born from the unrepeatable combination of cold weather, calcareous soils, and Andean breezes from one of the highest areas of the Uco Valley.



ZUCCARDI FÓSIL 2019

ORIGIN

San Pablo, Tunuyán, Valle de Uco.

Altitude: 1400 masl - 4460 fasl

SOIL PROFILE

Alluvial soil well stratified. Small middle eroded stone on a sandy-clay layer.

VINTAGE

2019 vintage was an exceptional one, where the climatic conditions allowed us to harvest each region, variety and soil type at the time we were expecting. Spring was generally humid (not necessarily rainy: but humid, with dew points that were higher than average).

It has been a year of cool temperatures during a full week of January, and then moderate temperatures always below average. The same thing happened during February and March, however this was a year of high luminosity.

VINIFICATION

The grapes were direct pressed. Fermented with native yeasts in concrete vessels, without malolactic fermentation. Aged in concrete and in 500L French oak barrels.

GRAPE

100% Chardonnay

ALCOHOL

13% vol.

TOTAL ACIDITY

7,1 g/l

RESIDUAL SUGAR

2 g/l

SEBASTIÁN ZUCCARDI, Viticultor.