



ZUCCARDI ALUVIONAL GUALTALLARY 2013

GRAPE COMPOSITION

100% Malbec

ORIGIN

Gualtallary, Valle de Uco, Mendoza.
1400 msnm – 4460 feet above sea level.

SOIL PROFILE

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

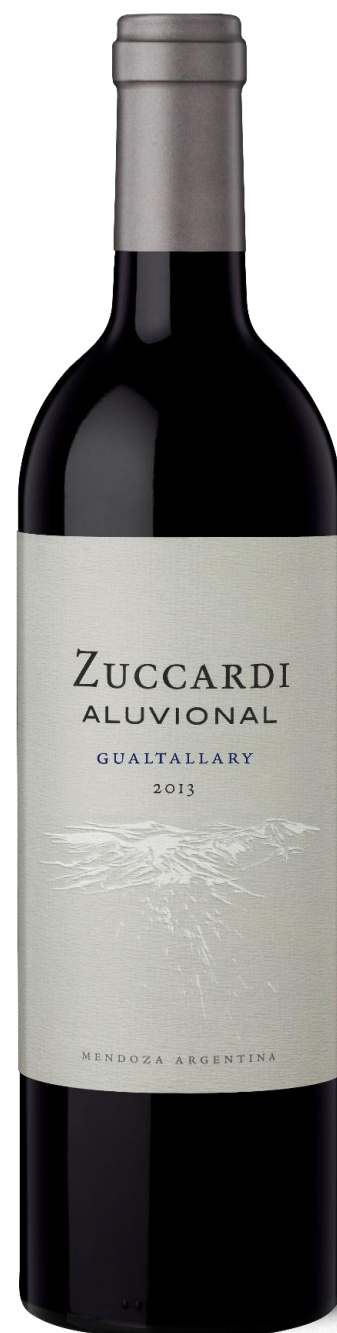
ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR
14,5% vol.	6 g/l	2 g/l

VINIFICATION

Grape movement by gravity, fermentation in concrete vats with indigenous yeasts, maceration of 20- 25 days and aged in barrels and concrete vats. Bottled unfiltered.

TASTING NOTES

Deep red color with violet hues. On the nose it expresses a red and black fruit character with notes of blackberry, cherry, plum complemented by fresh herbal and violet notes. On the palate is juicy, with a lively acidity, mineral texture and elegant tannins. It has a long finish.



Sebastián Zuccardi, Winemaker
