



ZUCCARDI ALUVIONAL PARAJE ALTAMIRA 2013

GRAPE COMPOSITION

100% Malbec

ORIGIN

Paraje Altamira, Valle de Uco, Mendoza.
1100 msnm – 3608 feet above sea level.

SOIL PROFILE

Stratified alluvial soil with depth between 10 and 80 cm, on a conglomerate of large limestone gravel.

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR
14,5% vol.	5,7 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. It expresses a complex fruit character with notes of strawberry, cherry, plum complemented by fresh herbal and floral notes. Great mineral character with wet stone and graphite notes. The palate has a silky entry, juicy, with a lively acidity, great structured tannins with a long finish.



Sebastián Zuccardi, Winemaker
