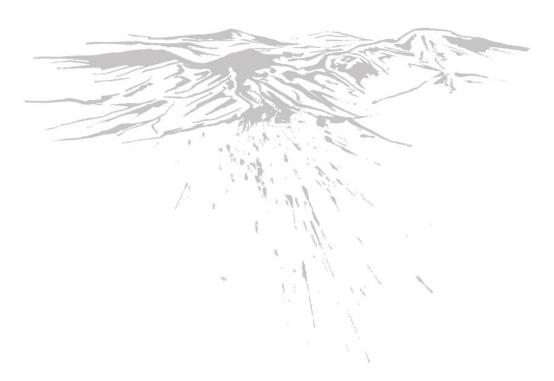


## **ZUCCARDI ALUVIONAL GUALTALLARY 2016**

Gualtallary, Tupungato, Uco Valley. Altitude: 1400 mals



Aluvional is our search for expressing the particular identity of different spots of the Uco Valley.

What is it that makes our places so different but similar at the same time? The Andes Mountains, an inexhaustible source of wealth and diversity.

When we started exploring the Uco Valley, we understood that the common denominator of its vineyards is the origin of its soils. They are alluvial soils, originated over millions of years ago by alluviums that, through the overwhelming force of the water, transported all the rocks, sediments and

minerals on which our vines grow today from the mountain.

This is how we find different places at the foot of the mountain range, with an enormous heterogeneity of landscapes, soils and climates; and also, cultural and historical heterogeneity.

Our challenge is to reveal that identity with transparency, and that is why we chose Malbec as a vehicle of expression.

> Sebastián Zuccardi Viticultor





## ORIGIN

Gualtallary, Tupungato, Uco Valley. Altitude: 1400 mals

### SOIL PROFILE

Soils originated in the alluvial fan of the Las Tunas river, and with wind contributions. Very heterogeneous. Generally sandy with little or medium depth.

Presents medium-sized gravel, caliche, and abundant calcium carbonate deposits.

#### HARVEST

Complex harvest, marked by the "El Niño" phenomenon that generates wetter and rainier conditions than usual. The large terroirs of the high, windy, dry areas with stony soils that drain well, made the difference. Due to the very particular conditions, the wines present lower alcohols than usual, high acidity, intense aromatic expression.

# VINIFICATION

Gravity movement of the grapes, fermentation in concrete vessels with native yeasts. Aging in unroasted 500 liter barrels and concrete tanks. Bottled without filtering.

GRAPE

ALCOHOL

100% Malbec

14 % vol.

TOTAL ACIDITY

RESIDUAL SUGAR

6 g/1

1,8 g/l

