



POLÍGONOS DEL VALLE DE UCO  
TUPUNGATO SEMILLON 2019

*El Peral, Tupungato, Valle de Uco. Altitude, 1200 mals*

POLIGONOS  
*del Valle de Uco*



We make mountain wines. The Andes Range determines the identity of our wines, since it is decisive in the climate, water and soils.

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

Polígonos is the expression of those towns of the Valley. These are wines that make us travel through

those places, through their landscapes, climates and soils. Its grapes come from different places that can be imagined on a map with diverse shapes and edges. A weird geometry as diverse as the sides of a Polygon. As diverse as the wines of each town.

*Sebastián Zuccardi*  
*Viticultor*



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**ORIGEN**

El Peral, Tupungato, Valle de Uco.  
Altitude: 1200 mals

**SOIL PROFILE**

Alluvial soils of the distal zone of the Las Tunas river fan and with contribution from the Lomas del Peral. Heterogeneous. Depth between 1.00 and 1.50 m, with layers of small gravel with occasional calcareous coverage.

**HARVEST**

Exceptional harvest, fresh and dry. With temperatures that were below average and a great thermal amplitude. The climatic conditions gave us very good natural acidity, excellent fruit and nothing over-ripe.

**VINIFICATION**

Direct pressing.  
Fermentation with native yeasts.  
Both fermentation and aging were carried out in 500 L French oak barrels, unroasted.  
No malolactic fermentation.

**GRAPE**

100% Semillón

**ALCOHOL**

13 % vol.

**TOTAL ACIDITY**

6,7 %

**RESIDUAL SUGAR**

1,8 g/l