



POLÍGONOS DEL VALLE DE UCO
SAN PABLO VERDEJO 2019

San Pablo, Valle de Uco. Altitude: 1400 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

IG San Pablo, Uco Valley
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SOIL PROFILE

Soils originated in the alluvial fan of the Las Tunas river, on its right bank.
Normally sandy loam, of medium depth - between 80 and 120 cm - below from which a layer of medium gravel appears covered with calcium carbonate.

HARVEST

Exceptional harvest, fresh and dry. With temperatures that were below the medium and a large thermal amplitude. The weather conditions gave us very good natural acidity, very good structure, excellent fruit and nothing over-ripe.

VINIFICATION

Direct pressing.
Fermentation with native yeasts.
Both fermentation and aging were carried out in concrete vessels.
No malolactic fermentation.

GRAPE

100% Verdejo

ALCOHOL

13 % vol.

TOTAL ACIDITY

7,5 %

RESIDUAL SUGAR

2,5 g/l

SEBASTIÁN ZUCCARDI, Viticultor.