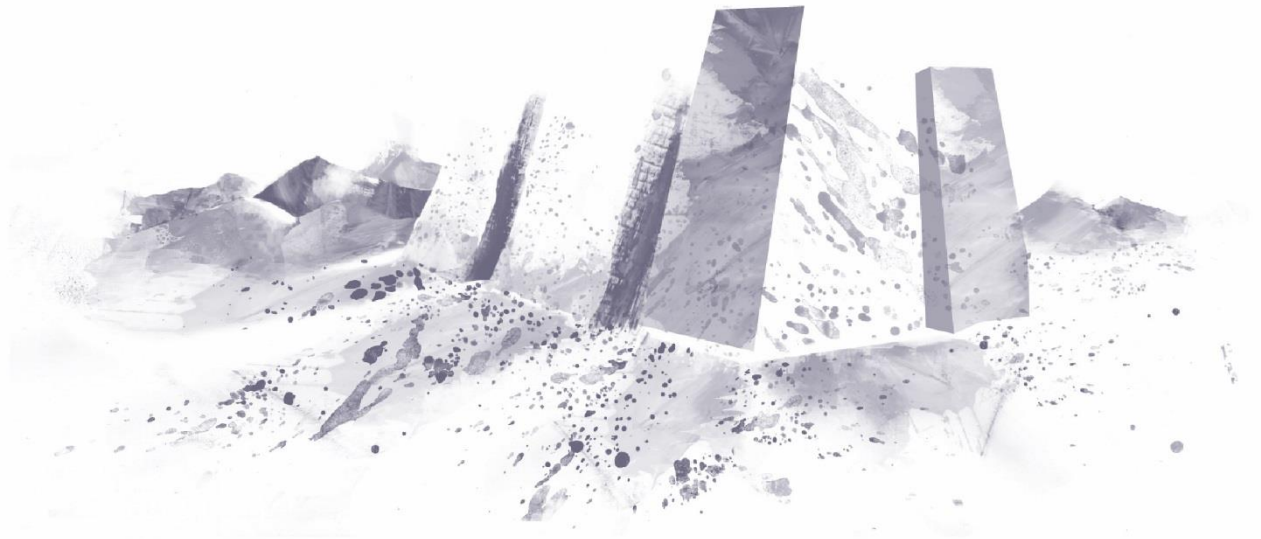




ZUCCARDI Q MALBEC 2019

IG Paraje Altamira, San Carlos Valle de Uco, Altitude: 1100 mals

IG Los Chacayes, Tunuyán, Valle de Uco, Altitude: 1000 mals



The launch of Zuccardi Q in 1999 was a great yearning for my dad, who did the work in the vineyards started by my grandfather, beyond 1963.

Zuccardi Q is special for the family, as it was the first wine to bear our name on the label. The simple letter 'Q' shows vineyards and plots that have been chosen.

When we started the project, the best plots of each vineyard were marked with a "Q" (for Quality, in English), a way that all those who work on these

new wines, advise that this particular selection, request special attention in order to achieve grapes of exceptional quality. Also, the farm workers with better skills were called for this project.

Zuccardi Q is a "Region Wine". It is a cut of selected grapes from selected vineyards, from the best regions of Mendoza. Each plot is harvested separately and at different times in order to achieve the best varietal expression in each location.

Sebastián Zuccardi



ZUCCARDI Q MALBEC 2019

ORIGIN

IG Paraje Altamira, San Carlos Valle de Uco, Altitude: 1100 mals

IG Los Chacayes, Tunuyán, Valle de Uco, Altitude: 1000 mals

SOIL PROFILE

Altamira area: Soils originated in the alluvial fan of the Tunuyán river, in its upper zone. Very heterogeneous. Sandy loam surface horizon with medium and large gravels at variable depths, with abundant coverage of calcareous material.

Los Chacayes: Soils originated in a series of superimposed alluvial fans, in the middle zone from the Uco Valley. Very heterogeneous; usually sandy loam with strata of small stones moderately eroded, with occasional coverage of calcium carbonate or gypsum.

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, Very good structure tannins, excellent fruit and nothing over-ripe.

VINIFICATION

Cluster selection. Pool filling by gravity. Fermentation in concrete vessels with native yeasts. Aging in concrete and used 500 lt unroasted French oak barrels.

GRAPE

100% Malbec

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,4 g/l

RESIDUAL SUGAR

1,8 g/l



SEBASTIÁN ZUCCARDI, Winemaker.