

### TITO ZUCCARDI 2018

Paraje Altamira, San Carlos, Valle de Uco. Altitude: 1 1 0 0 mals



My grandfather Alberto, known by family and friends as Tito, was the one who, through his obsession with the struggle of man against the Mendoza desert, began in 1963 to plant the first family vineyards to show his innovative and efficient system of irrigation. That vineyard would lead him to discover that his passion was viticulture and that is the path that today is follow by the third generation of the family.

Behind his quiet and smiling face, he had the conviction that nothing was impossible for him, so he started an irrigation system that was

revolutionary for the entire Argentine West, but it also developed innovative and effective frost and hail control systems, and rescued traditional grape varieties long-forgotten in the region, such as Sangiovese, Tempranillo and Bonarda.

Tito was a great visionary and was my grandfather, so I decided to make a wine that could reflect his spirit. Tito Zuccardi is a red wine from Paraje Altamira, that has no limits.

Sebastián Zuccardi





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# ORIGIN

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

## SOIL PROFILE

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.

### HARVEST

It was a warm and dry vintage. These conditions guaranteed the exceptional health of all varieties. The wines show great color and freshness, characteristics of this season, thanks to the harvest of each plot at its optimum moment.

# VINIFICATION

Co-fermentation of the two varieties in concrete vessels, with native yeasts.

Part of the wine was aged in concrete and the other part in French oak barrels of 500 lt, without toasting.

GRAPE ALCOHOL

85% Malbec 14 % vol.

15% Cabernet Franc

TOTAL ACIDITY RESIDUAL SUGAR

5, 97 g/l 1,8 g/l