



ZUCCARDI FÓSIL 2020

San Pablo, Tunuyán, Uco Valley. Altitude, 1400 mals



Fósil is a white mountain wine. It comes from our vineyard in the Estancia Place within the IG San Pablo, at 1400 meters of elevation, and only 300 meters away from the Cordillera.

The immensity of the mountain range and its proximity makes everything that surrounds it extreme: its climate, its landscape, its identity.

Fósil is a place wine. Born from the unrepeatability of cold weather, calcareous soils, and Andean breezes from one of the highest areas of the Uco Valley.

ZUCCARDI FÓSIL 2020

ORIGIN

IG San Pablo, Uco Valley.

Altitude: 1400 mals

SOILD 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

2019 was an exceptional harvest, fresh and dry. With temperatures that fell below of the average and a great thermal amplitude. The weather conditions gave us very good natural acidity, excellent fruit and nothing overripe.

VINIFICATION

Direct pressing. Fermentation with native yeasts. 70% of the wine fermented and made its aging in concrete vessels. The remaining 30% was fermented and aged in used French oak barrels from 500 liters unroasted. Without malolactic fermentation.

GRAPE

100% Chardonnay

ALCOHOL

13.5 % vol.

TOTAL ACIDITY

7,35 %

RESIDUAL SUGAR

2.1 g/l



SEBASTIÁN ZUCCARDI, Viticultor.