



ZUCCARDI SERIE A CABERNET SAUVIGNON 2021

Valle de Uco, Mendoza



The Zuccardi Series A line highlights the richness and diversity of the different microclimates and soils of Argentina. Series A comes from "Argentina Series" as a way of expressing the most representative varieties from the best regions for each and from selected vineyards along the Andes Mountains.

Sebastián Zuccardi



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ORIGIN

Valle de Uco, Mendoza

HARVEST

Handpicked grapes in plastic boxes during the first and second week of April.

VINIFICATION

The grapes were stemmed and crushed, then a cold pre-fermentation maceration was carried out at 7°C for 5-7 days, to continue with a classic red vinification, and fermentation with indigenous yeasts at 25-27°C. Maceration of 20 days on the pomace, with periodic pumping over and delestage. Part of the wine was matured in French oak barrels for 10 months.

TASTING NOTES

Full-bodied, it has intense aromas of cassis, red currants with a touch of green pepper. On the palate it shows a good integration of tannins and flavors with a soft and fresh finish.

GRAPE

100% Cabernet Sauvignon

ALCOHOL

14,5 % vol.

TOTAL ACIDITY

5,32 g/l

PH

3,65

SEBASTIÁN ZUCCARDI, Viticulturist.