



ZUCCARDI SERIE A MALBEC 2020

*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*



## ZUCCARDI SERIE A MALBEC 2020

### ORIGIN

Valle de Uco, Mendoza

### HARVEST

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

### VINIFICATION

The grapes were destemmed and crushed. Cold maceration for 5-7 days before classic vinification with native yeasts and fermented at 77 ° F (25-27 ° C). Subsequently, it is macerated for 20 days with periodic pumping over and destablizing. Part of the wine was aged in French oak barrels.

### GRAPE

100% Malbec

### ALCOHOL

14,2 % vol.

### TOTAL ACIDITY

2,1 g/l

### RESIDUAL SUGAR

5,63 g/l

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SEBASTIÁN ZUCCARDI, Viticulturist.