



ZUCCARDI Q CABERNET FRANC 2020

*IG Paraje Altamira, San Carlos Valle de Uco, Altitude: 1100 masl
IG San Pablo, Valle de Uco, Altitude: 1400 masl*



The launch of Zuccardi Q, in 1999, was a great wish for my father, who continued working the vineyard that my grandfather started, back in 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' indicates vineyards and parcels that have been carefully selected.

When we started the project, the best parcels of each vineyard were marked with a "Q" (for Quality, in English), so that everyone who worked on these new wines would notice that this particular selection required special attention, in order to achieve grapes of exceptional quality.

In addition, farm workers with better skills were summoned for this project.

Zuccardi Q is a "Wine of Region". It is an assemblage of 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 place.

*Sebastián Zuccardi
Viticulturist*



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ORIGIN

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SOIL PROFILE

Paraje Altamira: 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.

San Pablo: 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 which a layer of medium gravel appears covered with calcium carbonate.

HARVEST

Very particular vintage, characterized by limited yields and by the high speed of maturity, which made it one of the fastest and most challenging that we remember. Grapes from all areas and varieties arrived at the winery with unbeatable health and high quality. The wines generally show excellent aromatic complexity and a lot of juiciness, texture and structure in the mouth.

VINIFICATION

Filling of pools by gravity. Vinification with native yeasts and maceration on the pomace for 20 days. Complete malolactic fermentation. Aged in 2500 liter vats and bottled without filtering.

GRAPE

100% Cabernet Franc

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,78 g/l

RESIDUAL SUGAR

3,62