



ZUCCARDI Q CHARDONNAY 2021

*Gualtallary, Tupungato, Valle de Uco, Mendoza. Altitude: 1350 masl
El Peral, Tupungato, Valle de Uco, Mendoza. Altitude: 1200 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

Gualtallary: Soils originated in the alluvial fan of the Las Tunas river, and with wind contributions. Very heterogeneous. Generally sandy of little or medium depth. It has medium-sized gravels, caliche, and abundant calcium carbonate deposits.

El Peral: Alluvial soils of the distal zone of the Las Tunas River fan and with contribution from the Lomas del Peral. Heterogeneous. Depth between 1.00 and 1.50 m, with layers of small gravel with occasional calcareous coverage.

HARVEST

It was a great vintage. With a cool and humid climate, the clusters had the necessary time to reach maturity with a perfect balance of sugar and acidity. Our meticulous work separating plots and types of soil for harvesting (which has been going on for more than a decade) allowed us to harvest every corner of our vineyards at the perfect time, thus showing the great diversity that characterizes the Uco Valley.

VINIFICATION

Direct pressing. Fermentation with native yeasts.
50% of the wine undergoes fermentation and aging in used, untoasted 500-litre French oak barrels. The remaining 50% ferments and ages in concrete vessels. No malolactic fermentation.

GRAPE

100% Chardonnay

ALCOHOL

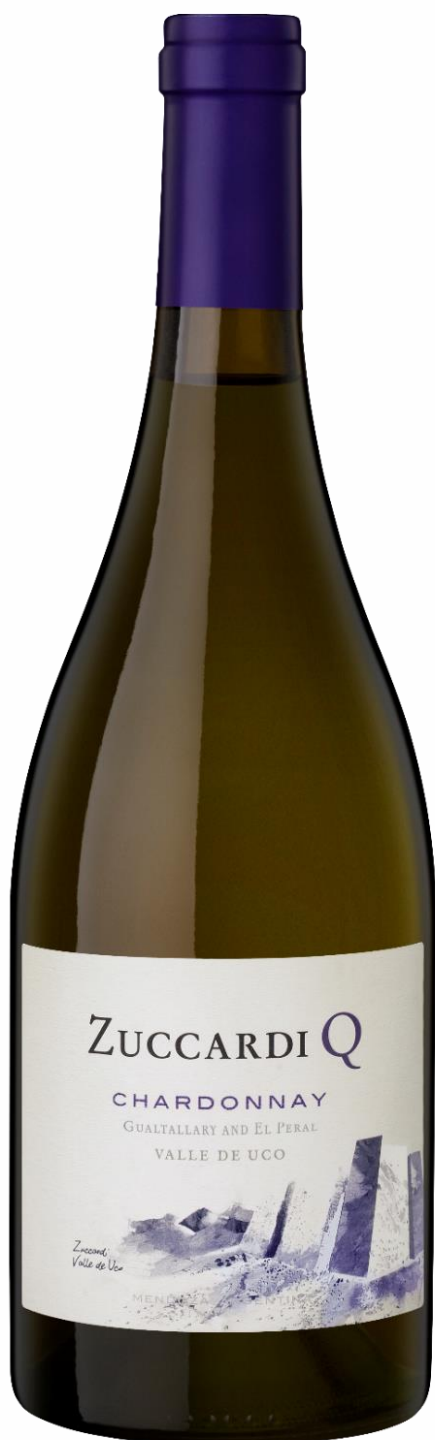
13 % vol.

TOTAL ACIDITY

6,8 g/l

PH

3,26



SEBASTIÁN ZUCCARDI, Viticulturist.