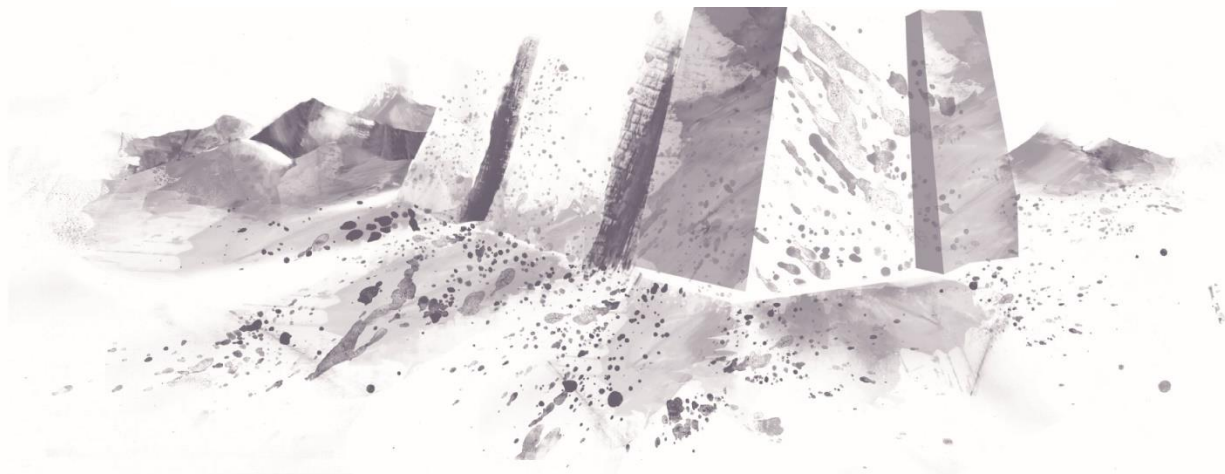




ZUCCARDI Q MALBEC 2021

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

IG Los Chacayes, Tunuyán, Valle de Uco, Altitude: 1000 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



ZUCCARDI Q MALBEC 2021

ORIGIN

IG Paraje Altamira, San Carlos Valle de Uco, Altitude: 1100 masl
IG Los Chacayes, Tunuyán, Valle de Uco, Altitude: 1000 masl

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.

Los Chacayes: Soils originated in a series of superimposed alluvial fans, from the middle of the Uco Valley. Very heterogeneous; normally sandy loam with moderately eroded strata of small stones, with occasional coverage of calcium carbonate or gypsum.

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, and a great structure of tannins. 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

Selection of bunches. Filling of pools by gravity. Fermentation in concrete vessels with native yeasts. Aging in concrete and used 500 lt untoasted French oak barrels.

GRAPE

100% Malbec

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,7 g/l

PH

3,62