



## ZUCCARDI BOTÁNICO 2021

*Gualtallary, Tupungato, Valle de Uco, Mendoza. Altitude: 1360 m | 4462 ft*

# Botánico

### VINO DE PARAJE

Botánico is a white wine of the landscape. It comes from our vineyards in Gualtallary Monasterio, Valle de Uco, at an altitude of 1,360 meters. The scenic beauty of the hills is complemented by the typical grasslands and flora of the area such as jarilla herbs, thyme, and broom shrubs.

Together they give way to the vineyards that try to capture the richness of these calcareous soils and the entire biosphere, achieving something unique, unrepeatable, which is expressed through this Chardonnay. Botánico is a wine from Paraje. A combination of soil, climate and the typical vegetation of a place that make it something unique.

*Sebastián Zuccardi*

*Viticultor*



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### ORIGIN

Gualtallary, Valle de Uco, Mendoza. Altitude: 1360 m | 4462 ft

### PLACE

At the foot of the Cordillera Frontal, the frontal mountain range, at an altitude of 1,360 meters, this place has a temperate and arid climate: a true high-altitude desert. Located in the small valley at the foot of the Jaboncillo Hills, the slopes and ravines enclose a landscape rich in thorny bushes, desert trees, and jarilla herbs, that grow alongside Chardonnay plants. For this wine, the plots with the richest caliche soils were selected, resting on a base of alluvial stones covered with calcium carbonate.

### HARVEST

It was a great vintage. With a cool and humid climate, the bunches 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 the harvest (which has taken 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. Direct pressing.  
Fermentation with native yeasts in concrete tanks.  
Aging in concrete vessels. No malolactic fermentation.

varietal	alcohol	total acidity	residual sugar
100% Chardonnay	13%	7,17 g/l	3,2 g/l