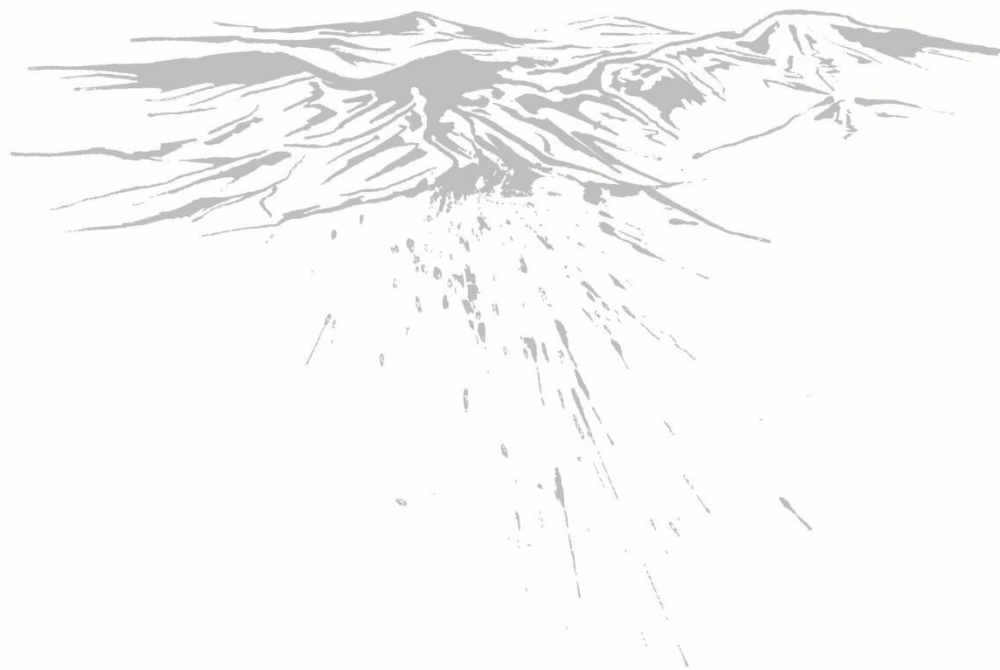




## ZUCCARDI ALUVIONAL GUALTALLARY 2019

*IG Gualtallary, Tupungato, Valle de Uco, Mendoza. Altitude: 1400 masl - 4265 ft*



Aluvional is our search for expressing the particular identity of different spots of the Uco Valley.

What is it that makes our places so different but similar at the same time? The Andes Mountains, an inexhaustible source of wealth and diversity.

When we started exploring the Uco Valley, we understood that the common denominator of its vineyards is the origin of its soils. They are alluvial soils, originated over millions of years ago by alluviums that, through the overwhelming force of the water, transported all the rocks, sediments and

minerals on which our vines grow today from the mountain.

This is how we find different places at the foot of the mountain range, with an enormous heterogeneity of landscapes, soils and climates; and also, cultural and historical heterogeneity.

Our challenge is to reveal that identity with transparency, and that is why we chose Malbec as a vehicle of expression.

*Sebastián Zuccardi  
Viticulturist*

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**ORIGIN**

IG Gualtallary, Tupungato, Valle de Uco, Mendoza. Altitude: 1400 masl - 4265 ft

**SOIL PROFILE**

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

**HARVEST**

Exceptional harvest, fresh and dry. With temperatures that were below the average and a large thermal amplitude. The climatic conditions gave us very good natural acidity, tannins with a very good structure, excellent fruit and nothing overripe.

**VINIFICATION**

Movement of the grapes by gravity, fermentation in concrete vessels with native yeasts. Aged in concrete vats. Unfiltered bottled. Malolactic fermentation.

**GRAPE**

100% Malbec

**ALCOHOL**

14 % vol.

**TOTAL ACIDITY**

6,07 g/l

**PH**

3,64