



EMMA ZUCCARDI BONARDA 2019

IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. Altitude: 1100 masl - 3600 ft

IG San Pablo, Tunuyán, Valle de Uco, Mendoza. Altitude: 1400 masl - 4590 ft

A large, artistic signature of 'EMMA ZUCCARDI' in a dark brown, brush-stroke style. The letters are thick and expressive, with some overlapping and varying line weights, giving it a personal and hand-drawn feel.

Emma is a very special wine, not only because it bears my grandmother's name on the label, but because it was the first wine I produced.

The first Bonarda vines were brought to Argentina by European immigrants at the end of the 19th century; and it was for many years confused with Bonarda from Piedmont Region, until it was finally proven that it is Corbeau Noir, another European varietal original from Savoia, France. However, due to tradition and adaptation, and because of the large cultivated area in our country, we call it Bonarda Argentina.

Back in 1990 we made one of the first Bonarda in Argentina, from vineyards planted by my grandfather in the region of Santa Rosa. Nowadays I include this variety in each new vineyard I plant, as part of our identity.

Today, Emma Zuccardi Bonarda, is an assemblage of grapes from Paraje Altamira (1100 masl) and San Pablo (1400 masl) in the Uco Valley.

*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, with an average depth of between 80 and 120 cm, below which a layer of medium gravel appears covered with calcium carbonate.

HARVEST

Exceptional harvest, fresh and dry. With temperatures that were below the average and a great thermal amplitude. The climatic conditions gave us very good natural acidity, tannins with a very good structure, excellent fruit and no over-ripeness.

VINIFICATION

Spontaneous fermentation with native yeasts. Both fermentation and aging were carried out in concrete. Malolactic fermentation.

GRAPE

100% Bonarda

ALCOHOL

13 % vol.

TOTAL ACIDITY

5,77 %

RESIDUAL SUGAR

3,64 g/l