



EMMA ZUCCARDI 2021

IG Paraje Altamira, Valle de Uco, Mendoza.

IG San Pablo, Valle de Uco, Mendoza.

1100 m | 3609 ft.

1400 m | 4593 ft.

VINOS DE VITICULTOR

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 made.

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 m) and San Pablo (1400 m) in the Uco Valley.

Sebastián Zuccardi

EMMA ZUCCARDI 2021

ORIGIN

IG Paraje Altamira, Valle de Uco. Altitud:1100 m | 3609 ft

IG San Pablo, Valle de Uco. Altitud, 1400 m | 4593 ft

SOIL PROFILE

PARAJE ALTAMIRA: Located on the plain extended south of the source of the Tunuyán River, between 1050 and 1150 meters of altitude, occupying the highest part of its alluvial fan. This place has a cool temperate climate, with great thermal amplitude. Its soils stand out for the presence of a large conglomerate of stones and granite gravel covered with limestone, where huge rocks weighing up to 20 tons can be found.

SAN PABLO: Located between 1200 and 1700 meters above sea level, and just 500 meters away from the mountain front, it has a cold and extreme climate, with very low minimum temperatures. Trees and streams abound in its landscape, configuring a true oasis in the foothills. Its alluvial soils originated in the Las Tunas River and present a layer of medium gravel covered with limestone approximately one meter deep.

HARVEST

It was a great harvest. With cool and humid weather, the grape clusters had the necessary time to reach maturity with a perfect balance of sugar and acidity, and a strong tannin structure. Our meticulous work of separating plots and soil types for harvesting (which has been ongoing for over a decade) allowed us to harvest every corner of our vineyards at the perfect moment and thus showcase the great diversity that characterizes the Uco Valley.

VINIFICATION

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

COMPOSITION

VARIETY: 100% Bonarda

ALCOHOL: 13% vol.

ACIDITY: 5,71 g/l

PH: 3,64



*Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker*