



JOSÉ ZUCCARDI 2019

IG Paraje Altamira, Valle de Uco, Mendoza.

IG Gualtallary, Valle de Uco, Mendoza.

1100 m | 3609 ft.

1360 m | 4462 ft.



VINOS DE VITICULTOR

My father has always enjoyed the challenges. In 2000, he started working on the best family wine. His objective went beyond a particular wine: he invited us to dream, he motivated us to feel that the family could make great wines. With the 2002 vintage came this wine called Zeta, which combined the pioneering spirit with the family vision.

It was an assemblage that truly identified us. A blend of Malbec – the most important variety in Argentina – with Tempranillo, the variety that

communicated the visionary spirit of the Zuccardi. I felt a change was necessary for 2013 vintage. The result is this wine that bears my father's name and that shows the evolution of our cosmovision over the years.

José Zuccardi is a Malbec from the mountain, from vineyards in Uco Valley with a high concentration of stones and calcium carbonate in the soils. It is fermented in concrete tanks without epoxy and aged in large oak barrels (foudres).

Sebastián Zuccardi



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ORIGIN

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IG Gualtallary, Valle de Uco. Altitud, 1360 m | 4462 ft

SOIL PROFILE

ALTAMIRA PLACE: Soils originating from the alluvial fan of the Tunuyán River, in its upper area. Very heterogeneous. Sandy loam surface horizon with medium and large gravel at variable depths, with abundant coverage of calcareous material.

GUALTALLARY: Soils originating from the alluvial fan of the Las Tunas River, and with wind contributions. Very heterogeneous. Generally sandy with little or medium depth. It presents medium-sized gravel, caliche and abundant calcium carbonate deposits.

HARVEST

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

VINIFICATION

Cluster selection. Fermentation with native yeasts in concrete tanks. Aging for 24 months in foudres (2500 liters) and barrels (500 liters).

COMPOSITION

VARIETY: 95% Malbec- 5% Cabernet Sauvignon

ALCOHOL: 14,5% vol.

TOTAL ACIDITY: 5,5 g/l

PH: 3,64

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker