



## TITO ZUCCARDI 2021

*IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.  
1100 m | 3609 ft.*



## VINOS DE VITICULTOR

My grandfather Alberto, known by family and friends as Tito, had an obsession: fighting against the desert in Mendoza. In 1963 he began planting the family's first vineyards to demonstrate his innovative and efficient irrigation system. Thus he discovered his passion was viticulture and started building the family business.

Behind a calm and smiling exterior, Tito was alive with the conviction that nothing was impossible for him. He created an irrigation system that was

revolutionary for the western region of Argentina, he also developed innovative vine management methods, effective systems to control frost and hail, and rescued traditional European varieties such as Sangiovese, Tempranillo, and Bonarda, long forgotten in the region..

Tito was a great visionary, Tito was my grandfather. This wine reflects his spirit. Tito Zuccardi is a red wine made from Paraje Altamira grapes, a wine that has no limits.

*Sebastián Zuccardi*



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### ORIGIN

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### THE PLACE

Paraje Altamira is located on the plain extended south of the source of the Tunuyán River, between 1050 and 1150 meters of altitude and occupies 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.

### 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

Co-fermentation of the two varieties in concrete vessels, with native yeasts. Part of the wine was aged in concrete and the other part in 500 liter French oak barrels, without toasting.

### COMPOSITION

VARIETY: 80% Malbec, 20% Cabernet Franc.

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,63 g/l

PH: 3,7

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