ZUCCARDI ALUVIONAL LA CONSULTA 2008

ORIGEN	La Consulta, San Carlos, Mendoza.
ALTITUDE	990 masl / 3248 ft
YEAR OF PLANTATION	1974
IRRIGATION SYSTEM	Furrow (traditional system).
SOIL	Alluvial soils of sandy-silt-clay texture, with a rock conglomerate at 0.8 m of depth. Very poor in organic material and slightly alkaline.
YIELD	35qq/ha
GRAPE COMPOSITION	Malbec
WORKS ON VINEYARD	Debudding and green pruning leaving 1 brunch for the best buds..
HARVEST	Manual harvest in 18 kg plastic boxes. 2008 9TH April
CLIMATE	Annual rainfall: 308 mm / 1.01 ft Average temperature during ripening months: 20.5ºC / 68.9ºF Average temperature range during ripening months: 14.5ºC / 58.1ºF Annual potential evapotranspiration: 1197 mm /3.93 ft

ALCOHOL 15.30%vol. | **TOTAL ACIDITY** 5.8g/l | **RESIDUAL SUGAR** 3.00g/l | **pH** 3.60

VINIFICATION

Double sorting table: first selection of bunches, second selection of grapes after destemming. Soft crushing of berries. Concrete vats filled by gravity using small containers of 500 kg. Fermentation with selected indigenous yeast. 26 days skin maceration with daily *delestage* and *pigeage* processes. Aged in medium toasted French barrels, during 24 months. Malolactic fermentation completed on barrels. Final blend made after tasting and selecting the best barrels, and before bottling. Bottled without being filtered

TASTING NOTES

Deep red purplish color. Great aromatic intensity. It expresses a complex fruit character with notes of black berries, prune and ripe cherry complemented by fresh herbal and floral notes such as menthol, violet and rose. Hints of spices: tobacco, clove, black pepper and vanilla show a very elegant oak profile. When being decanted its aromatic expression is enhanced.

In mouth it has a sweeping entrance. Juicy, with a lively acidity in perfect balance with the sweet and ripe tannins. It is a very elegant, smooth and complex wine, with a great structure and a very long finish.

Sebastián Zuccardi, Winemaker