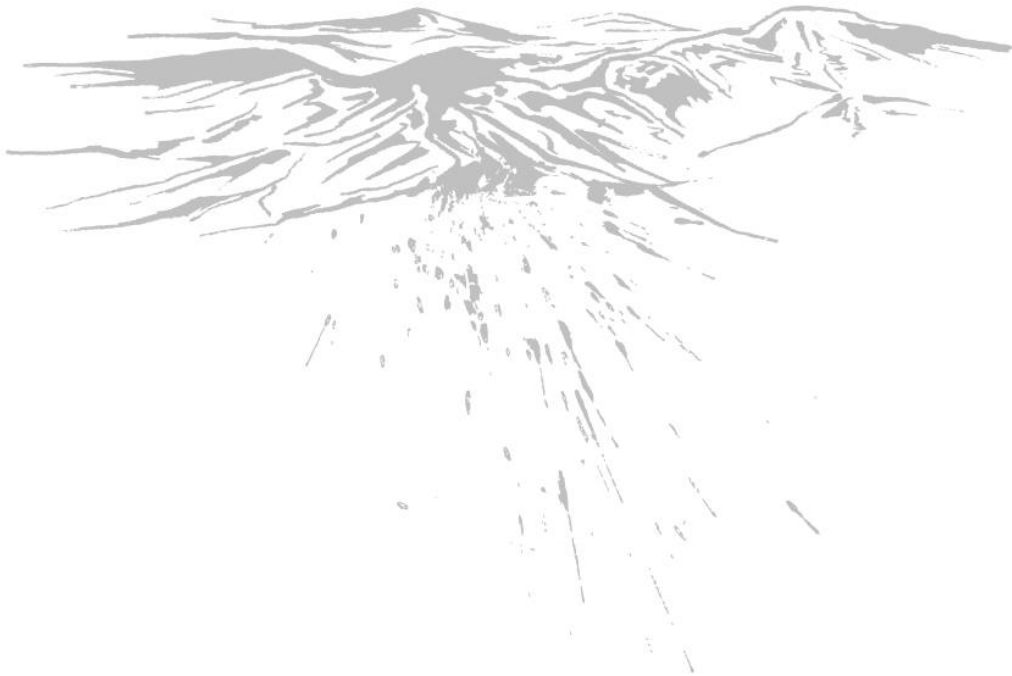




## ZUCCARDI ALUVIONAL LOS CHACAYES 2016

*Los Chacayes, Tunuyan, Valle de Uco. Altitude: 1100masl.-3608fasl.*



Aluvional represents our aim to express the identity of different places in the Uco Valley.

What makes those places different and what do they have in common?

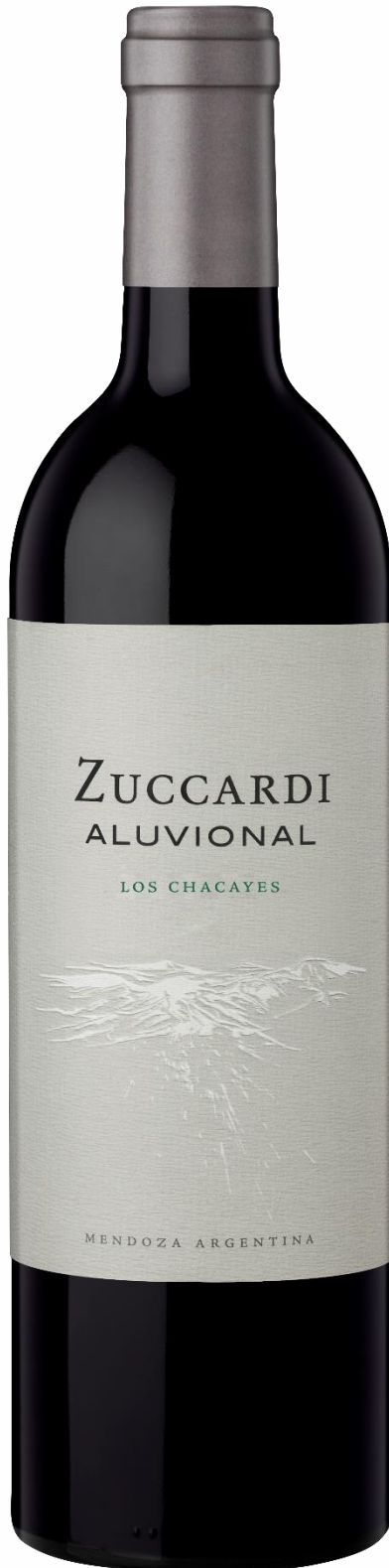
The Andes Mountains, an inexhaustible source of richness and diversity.

When we began to explore the Uco Valley, we understood that the common denominator of its vineyards is the origin of its soils: alluvial.

Soils originated millions of years ago, through the floods that with the force of the water, transported,

from the mountain, all the rocks, sediments and minerals on which our vines grow today.

This is why we find different places at the foot of the Cordillera, with an enormous heterogeneity of landscapes, soils and climates; of people who work them; of culture and history. And our challenge is to show that identity with transparency, that's why we chose Malbec as a vehicle of expression. This wine is made from a careful selection of vineyards within Los Chacayes.



## ZUCCARDI ALUVIONAL

### LOS CHACAYES 2016

#### ORIGIN

Los Chacayes, Tunuyan, Valle de Uco.

Altitude: 1100 masl. - 3608 fasl.

#### SOIL PROFILE

Sandy-loam soils, with layers of alluvial-colluvial stones (less erosion) at 80cm depth. Heterogeneous soils with small deposits of calcium carbonate.

#### VINTAGE

The 2016 harvest had warm temperatures during winter and rains that exceeded the average in summer.

#### VINIFICATION

Grape movement by gravity, fermentation in concrete vats with native yeasts, maceration of 20- 25 days and aged in barrels and concrete vats. Bottled unfiltered.

#### GRAPE

100% Malbec

#### ALCOHOL

14% vol.

#### TOTAL ACIDITY

5,85 g/l

#### RESIDUAL SUGAR

1,8 g/l