



## ZUCCARDI FINCA CANAL UCO 2016

*Paraje Altamira, Valle de Uco. Altitude, 1100 mals*



The Tunuyán is the river that irrigates the most vineyards in Mendoza, and Canal Uco is the first of the hundreds of channels that take water from it. It connects to the river on its right bank, a few kilometres since the Tunuyán leaves the Cordillera. It has been for decades, the vital pulse of irrigation in the South of the Uco Valley. The first lands that, historically, have been irrigated with its waters, were those of the North of Paraje Altamira. In those lands, formerly cultivated with apple trees, we planted our first vineyard in this “pueblo”.

This was the farm to discover Paraje Altamira, and it was the beginning of a path of knowledge and learning, in which we transformed the instinct into the experience.

Interpreting the identity of Paraje Altamira through wine implies knowing its mild climate and its stony and calcareous soils.

This Finca wine is a selection of different sectors of the vineyard, planted with Malbec

*Sebastián Zuccardi, Viticultor.*



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### ORIGIN

Paraje Altamira, Valle de Uco.  
Altitude: 1100 mals- 4400 fasl

### SOIL PROFILE

Alluvial sandy loam soil, with an average depth of 60-80 cm. Beneath a layer of Stone eroded calcium carbonate cover on a clay matrix.

### HARVEST

The 2016 vintage is characterized by being one of the coldest in recent times. The average temperatures were also lower, which made the ripening of the grapes. It was very slow and with very low yields.

### VINIFICATION

Manually selected, de-stemmed and ground grapes. Fermentation in pools frustoconical concrete, without epoxy, with native yeasts. Aging in barrels of 500 liters and in concrete basinS.

### GRAPE

100% Malbec

### ALCOHOL

14 % vol.

### TOTAL ACIDITY

5,7 %

### RESIDUAL SUGAR

1,8 g/l