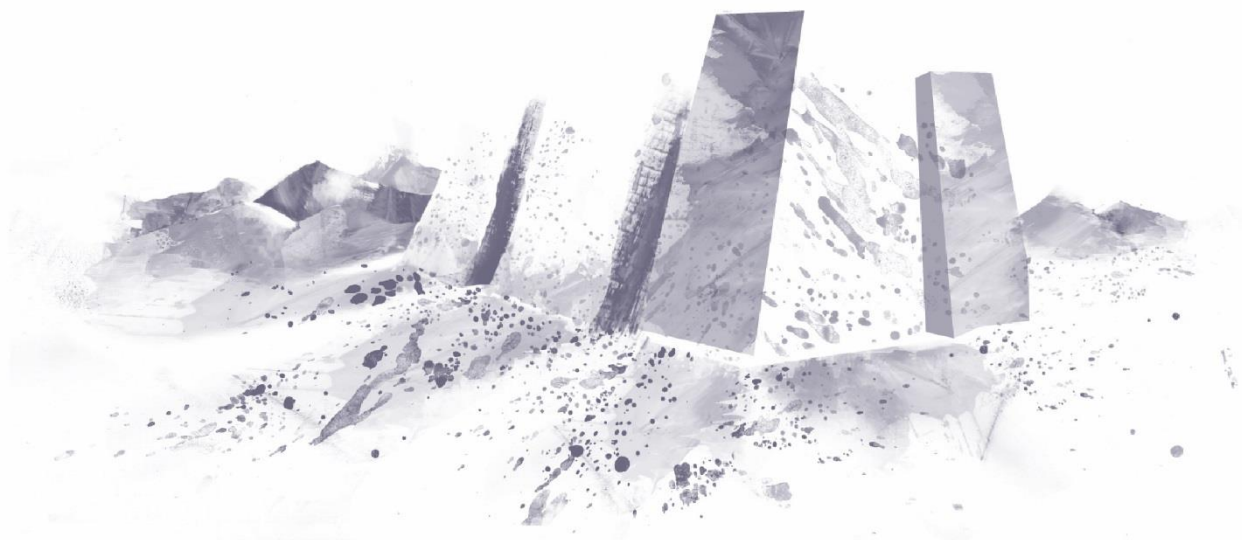




ZUCCARDI Q CABERNET SAUVIGNON 2019

La Consulta, San Carlos, Mendoza. Altitude: 990 mals

Gualtallary, Tupungato, Valle de Uco. Altitude: 1400 mals



The launch of Zuccardi Q in 1999 was a great yearning for my dad, who did the work in the vineyards started by my grandfather, beyond 1963.

Zuccardi Q is special for the family, as it was the first wine to bear our name on the label. The simple letter 'Q' shows vineyards and plots that have been chosen.

When we started the project, the best plots of each vineyard were marked with a "Q" (for Quality, in English), a way that all those who work on these

new wines, advise that this particular selection, request special attention in order to achieve grapes of exceptional quality. Also, the farm workers with better skills were called for this project.

Zuccardi Q is a "Region Wine". It is a cut of selected grapes from selected vineyards, from the best regions of Mendoza. Each plot is harvested separately and at different times in order to achieve the best varietal expression in each location.

Sebastián Zuccardi



ZUCCARDI Q CABERNET SAUVIGNON 2019

ORIGIN

La Consulta, San Carlos, Mendoza. Altitude: 990 mals
Gualtallary, Tupungato, Valle de Uco. Altitude: 1400 mals

SOIL PROFILE

Alluvial, with gravel covered with calcium carbonate at shallow depth, calcareous sands.

HARVEST

The 2019 vintage was exceptional, where the climatic conditions allowed us to harvest each region, variety and type of soil at the time we expected. Spring was generally wet (not necessarily rainy: but humid, with dew points above average). It's been a year of cool temperatures for a full week in January, then moderate temperatures always below average. The same happened during February and March, however this was a very bright year.

VINIFICATION

Selection of bunches and grains, filling tanks by gravity.

Fermentation with indigenous yeasts with a gentle extraction by delestage and pigeage.

Maceration on the pomace for 25 days. Malolactic fermentation and aging in oak barrels.

GRAPE

100% Cabernet Sauvignon

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,9 g/l

RESIDUAL SUGAR

1,93 g/l

SEBASTIÁN ZUCCARDI, Viticultor.