



POLÍGONOS DEL VALLE DE UCO
SAN PABLO VERDEJO 2019

San Pablo, Valle de Uco. Altitude: 1400 masl.

POLIGONOS
del Valle de Uco



We make mountain wines. The Andes defines the identity of our wines, through the climate, water and soil.

We believe that the Uco Valley is, because of its proximity, the area that best expresses that mountain identity in Mendoza. Since we began to explore its diversity, I was impressed by the austere richness and uniqueness of each of its villages.

Polígonos is the expression of the villages of the Valley. These wines want to make us travel through these places, their landscapes, climates and soils.

Its grapes come from scattered places. Villages cultivated by wine growers for generations.

Imagining those villages on a map makes us see shapes and edges. A geometry as diverse as the sides of a Polygon. As diverse as the wines of each town.

Sebastián Zuccardi



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ORIGIN

San Pablo, Valle de Uco.

Altitude: 1400 masl- 4400 fasl

SOIL PROFILE

Alluvial soil well stratified. Small middle eroded stone on a sandy-clay layer.

VINTAGE

2019 vintage was an exceptional one, where the climatic conditions allowed us to harvest each region, variety and soil type at the time we were expecting. Spring was generally humid (not necessarily rainy: but humid, with dew points that were higher than average). It has been a year of cool temperatures during a full week of January, and then moderate temperatures always below average. The same thing happened during February and March, however this was a year of high luminosity.

VINIFICATION

Direct pressing. Maceration done in concrete vats (no epoxy) with indigenous yeast.

Malolactic fermentation in concrete vats.

GRAPE

100% Verdejo

ALCOHOL

13 % vol.

TOTAL ACIDITY

7,5 g/l

RESIDUAL SUGAR

2,5 g/l

SEBASTIÁN ZUCCARDI, Viticultor.