



## TITO ZUCCARDI – PARAJE ALTAMIRA 2016

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### GRAPE COMPOSITION

75% Malbec, 15% Cabernet Sauvignon, 10% Ancellota

### ORIGIN

Paraje Altamira, Valle de Uco, Mendoza.  
Altitud: 3608 ft / 1100 masl

### SOIL PROFILE

Typical alluvial soil, very heterogeneous, with calcareous rock layers of high-volume at variable depths.

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR
13.5 % vol.	6 % g/l	1.8 g/l

### VINIFICATION

Selection of bunches. Tanks filled by gravity. Fermented with indigenous yeast. Skin maceration after fermentation for 20 days.

Malolactic fermentation in concrete and barrels.



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*Sebastián Zuccardi, Winemaker*

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