



EMMA ZUCCARDI BONARDA 2018

Paraje Altamira, Valle de Uco. Altitude, 1100 mals

San Pablo, Valle de Uco. Altitude, 1400 mals

A large, artistic, handwritten signature in brown ink that reads 'EMMA ZUCCARDI'. The letters are thick and expressive, with some overlapping and a sense of movement.

Emma is a very special wine, not only because it bears my grandmother's name on the label, but because it was the first wine I produced.

The first Bonarda vines were brought to Argentina by European immigrants at the end of the 19th century; and it was for many years confused with Bonarda from Piedmont Region, until it was finally proven that it is Corbeau Noir, another European varietal original from Savoia, France. However, due to tradition and adaptation, and because of the large cultivated area in our country, we call it Bonarda Argentina.

Back in 1990 we made one of the first Bonarda in Argentina, from vineyards planted by my grandfather in the region of Santa Rosa. Nowadays I include this variety in each new vineyard I plant, as part of our identity.

Today, Emma Zuccardi Bonarda, is an assamblage of grapes from Paraje Altamira (1100 masl) and San Pablo (1400 masl) in the Uco Valley.

*Sebastián Zuccardi
Viticultor*



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ORIGIN

IG Paraje Altamira, Valle de Uco. Altitude: 1100 mals

IG San Pablo, Valle de Uco. Altitude: 1400 mals

SOIL PROFILE

ALTAMIRA: Soils originated in the alluvial fan of the Tunuyán river, in its upper zone. Very heterogeneous. Sandy loam surface horizon with medium and large gravels at depths variable, with abundant coverage of calcareous material.

SAN PABLO: Soils originated in the alluvial fan of the Las Tunas river, on its right bank. Normally sandy loam, of medium depth - between 80 and 120 cm - below which a layer of medium gravel appears covered with calcium carbonate.

HARVEST

It was a warm and dry vintage. These conditions guaranteed the exceptional health of all varieties. The wines show great color and freshness, characteristics of this season, thanks to the harvest of each plot at its optimum moment.

VINIFICATION

Spontaneous fermentation with native yeasts.

Both fermentation and aging were carried out in concrete.

Malolactic fermentation.

COMPOSITION

100% Bonarda

ALCOHOL

2,9 % vol.

TOTAL ACIDITY

5,63 %

RESIDUAL SUGAR

1,8 g/l

