



## ZUCCARDI Q CHARDONNAY 2020

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

*El Peral, Tupungato, Valle de Uco, Mendoza. Altitude: 1200 mals*



The launch of Zuccardi Q, in 1999, was a great wish for my father, who continued working the vineyard that my grandfather started, back in 1963.

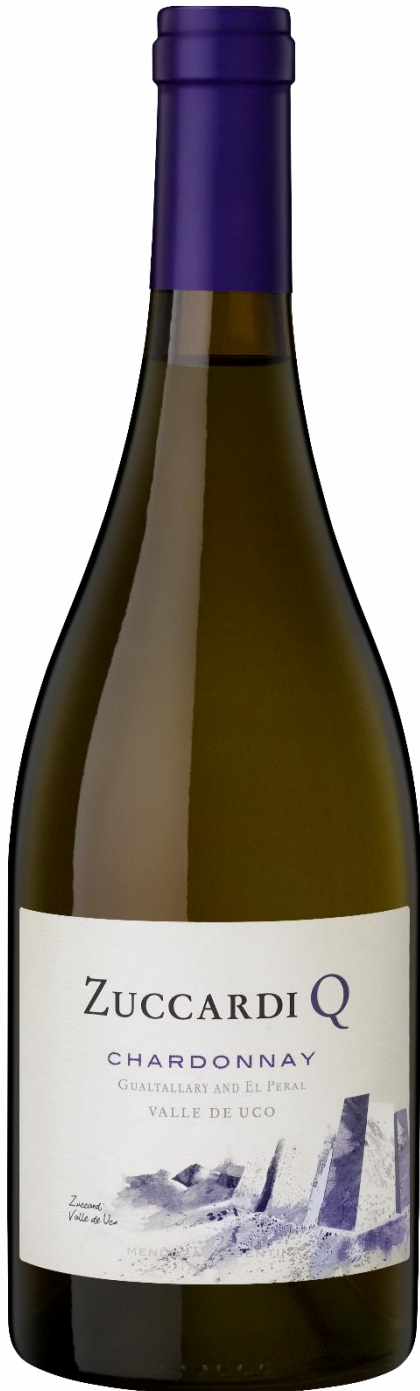
Zuccardi Q is special for the family, as it was the first wine to bear our name on the label. The simple letter 'Q' indicates vineyards and parcels that have been carefully selected.

When we started the project, the best parcels of each vineyard were marked with a "Q" (for Quality, in English), so that everyone who worked on these new wines would notice that this particular

selection required special attention, in order to achieve grapes of exceptional quality. In addition, farm workers with better skills were summoned for this project.

Zuccardi Q is a "Wine of Region". It is an assemblage of 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 place.

*Sebastian Zuccardi*



## ZUCCARDI Q CHARDONNAY 2020

### ORIGIN

Gualtallary, Tupungato, Uco Valley, Mendoza. Altitude: 1350 mals

El Peral, Tupungato, Uco Valley, Mendoza. Altitude: 1200 mals

### SOIL PROFILE

Gualtallary: Soils originated in the alluvial fan of the Las Tunas river, and with wind contributions. Very heterogeneous. Generally sandy with little or medium depth. It presents gravels of medium size, caliche and abundant calcium carbonate deposits.

El Peral: Alluvial soils of the distal zone of the Las Tunas River fan and with contribution from the Lomas del Peral. Heterogeneous. Depth between 1.00 and 1.50 m, with layers of gravel small with occasional calcareous coverage.

### HARVEST

Exceptional harvest, fresh and dry. With temperatures that were below average and a great thermal amplitude. The climatic conditions gave us very good natural acidity. Very good structure tannins, excellent fruit and nothing over-ripe.

### VINIFICACION

Direct pressing.

Fermentation with native yeasts.

50% of the wine is fermented and aged in unroasted 500-liter French oak barrels.

The remaining 50% ferments and is aged in concrete vessels.

Without malolactic fermentation.

### GRAPE

100% Chardonnay

### ALCOHOL

13.5 % vol.

### TOTAL ACIDITY

6.86 g/l

### RESIDUAL SUGAR

2,2 g/l