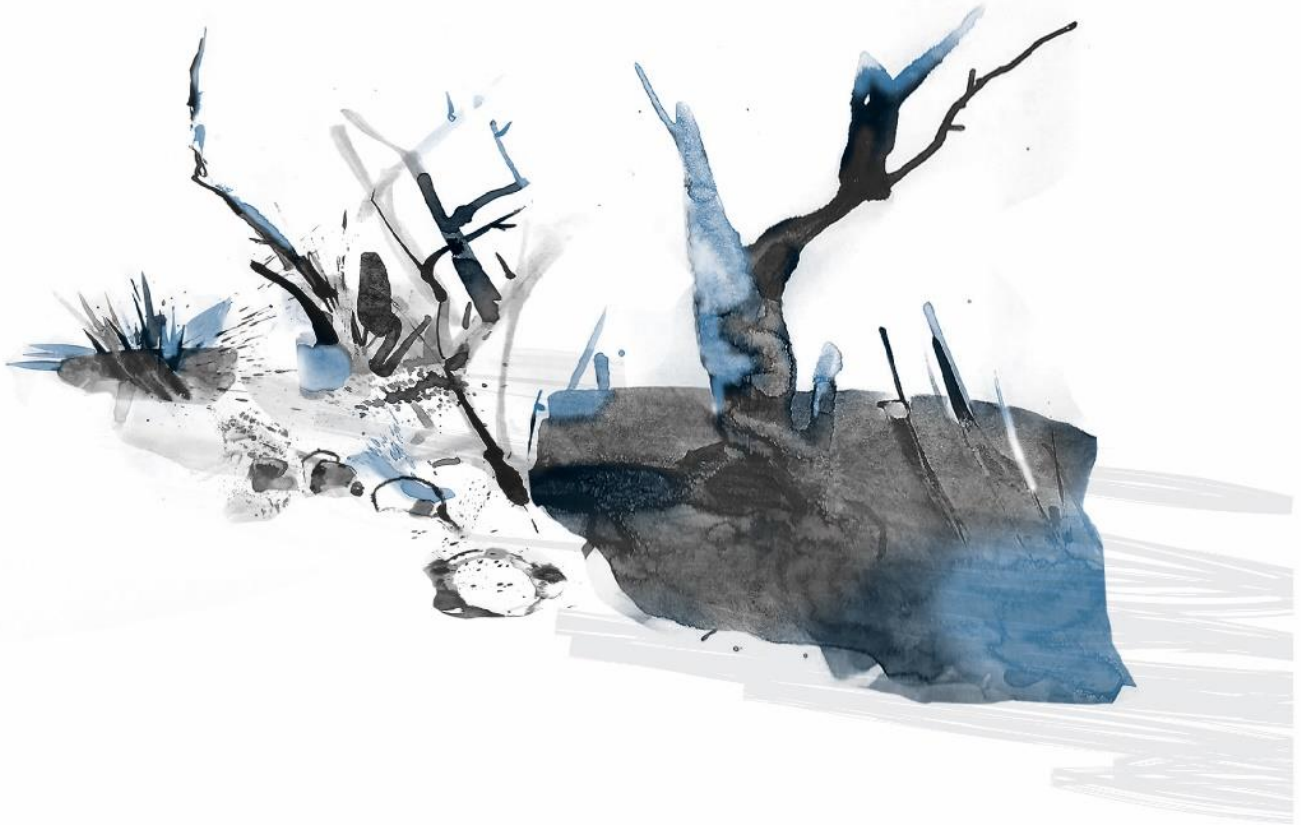




ZUCCARDI SERIE A BONARDA 2019

Santa Rosa, Mendoza



The Zuccardi Series A line highlights the richness and diversity of the different microclimates and soils of Argentina. Series A comes from "Argentina Series" as a way of expressing the most representative varieties from the best regions for each and from selected vineyards along the Andes Mountains.

Sebastián Zuccardi



ZUCCARDI SERIE A BONARDA 2019

ORIGIN

Santa Rosa, Mendoza

HARVEST

Handpicked grapes in plastic boxes during the first and second week of April.

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

The grapes were destemmed and crushed. They underwent cold maceration for 5-7 days before classic vinification with native yeasts and fermented at 77°F (25-27°C). Then macerated for 20 days with periodic remontage and delestage. Part of the wine was aged in French oak barrels.

GRAPE
100% Bonarda

ALCOHOL
13% vol.

TOTAL ACIDITY
2,25 g/l

RESIDUAL SUGAR
5,8 g/l



SEBASTIÁN ZUCCARDI, Viticultor.