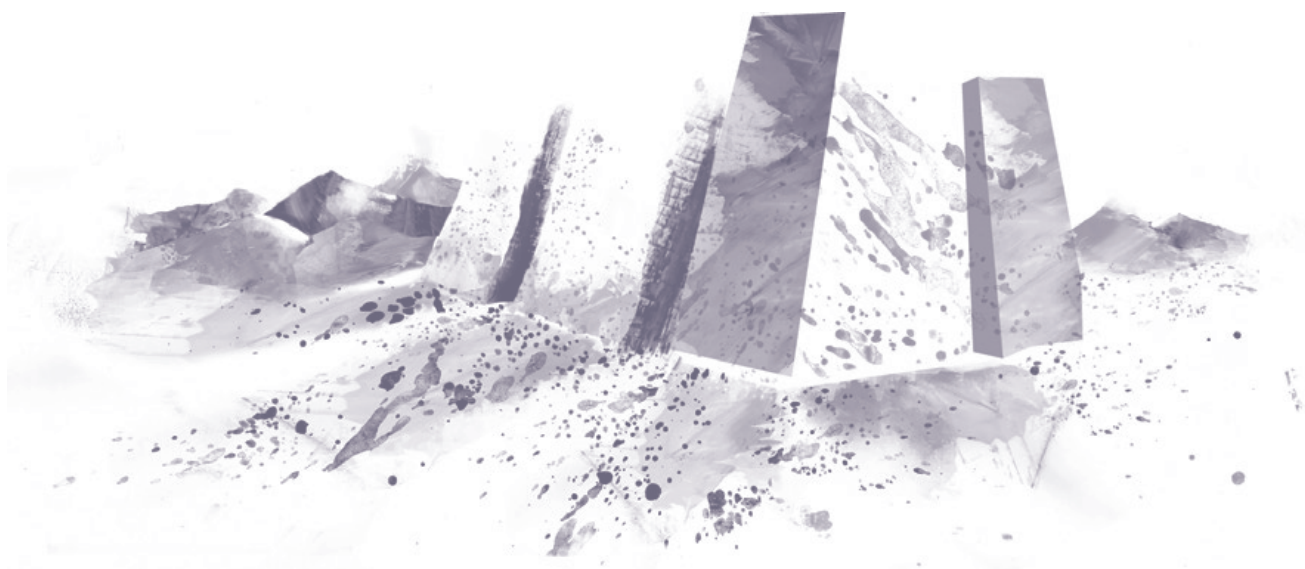




ZUCCARDI Q CHARDONNAY 2019

Gualtallary, Tupungato, Valle de Uco, Mendoza. Altitud: 1400 mals

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



The launch of Zuccardi Q in 1999 was a great yearning for my dad, who did the work in the vineyards started by my grandfather, beyond 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' shows vineyards and plots that have been chosen.

When we started the project, the best plots of each vineyard were marked with a "Q" (for Quality, in English), a way that all those who work on these

new wines, advise that this particular selection, request special attention in order to achieve grapes of exceptional quality. Also, the farm workers with better skills were called for this project.

Zuccardi Q is a "Region Wine". It is a cut of selected 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 location.

Sebastián Zuccardi



ZUCCARDI Q CHARDONNAY 2019

ORIGIN

Gualtallary, Tupungato, Valle de Uco, Mendoza. Altitud: 1400 mals

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

SOIL PROFILE

Alluvial, with gravel covered with calcium carbonate at a shallow depth, caliche and calcareous sands.

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 direct pressed. Fermented in concrete and used oak barrels with native yeasts. Aging "sur lie" without malolactic fermentation.

GRAPE

100% Chardonnay

ALCOHOL

13 % vol.

TOTAL ACIDITY

7 g/l

RESIDUAL SUGAR

1,8 g/l

SEBASTIÁN ZUCCARDI, Viticultor.