

# ZUCCARDI SERIE A TORRONTÉS 2019

## **GRAPE COMPOSITION**

100 % Torrontés

## ORIGIN AND HARVEST

Cafayate, Province of Salta. 1800 masl / 5905 ft.

Handpicked grapes during the last week of March.

ALCOHOL TOTAL ACIDITY RESIDUAL SUGAR 14 % vol. 6.45 % g/l 1.8 g/l

## VINIFICATION

Manual selection of bunches, before being destalked and crushed. They were fermented at 15-18° C° (59° - 64° F) with selected yeast. After fermentation the wine was stored in fine lees for 6 months.

## **AWARDS**

91 pts Robert Parker



Sebastián Zuccardi, Winemaker