



ZUCCARDI SERIE A MALBEC 2021

Valle de Uco, 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



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ORIGIN

Valle de Uco, Mendoza

HARVEST

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

YEAR

2021 was a great vintage. With a cool and humid climate, the clusters had the necessary time to reach maturity with a perfect balance of sugar and acidity, and a great structure of tannins. Our meticulous work separating plots and types of soil for harvesting (which has been going on for more than a decade) allowed us to harvest every corner of our vineyards at the perfect time, thus showing the great diversity that characterizes the Uco Valley.

VINIFICATION

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

GRAPE

100% Malbec

ALCOHOL

14,5% vol.

TOTAL ACIDITY

5,32 g/l

PH

3,65

SEBASTIÁN ZUCCARDI, Viticulturist.