



JOSÉ ZUCCARDI 2017

IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. Altitude: 1100 masl – 3600 ft
IG Gualtallary, Tupungato, Valle de Uco, Mendoza. Altitude: 1230 masl – 4265 ft



My father has always enjoyed the challenges. In 2000, he started working on the best family wine. His objective went beyond a particular wine: he invited us to dream, he motivated us to feel that the family could make great wines. With 2002 vintage came this wine called Zeta, which combined the pioneering spirit with the family visión.

It was an assamblage that truly identified us. A blend of Malbec –the most important variety in Argentina, with Tempranillo, the variety that communicated the visionary spirit of the Zuccardi.

I felt a change was necessary for 2013 vintage. The result is this wine that bears my father's name and that shows the evolution of our cosmovision over the years.

José Zuccardi is a mountain Malbec, from vineyards in Paraje Altamira and Gualtallary. It is fermented in concrete tanks without epoxy and aged in oak barrels (foudres).

Sebastián Zuccardi
Viticulturist



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ORIGIN

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SOIL PROFILE

PARAJE ALTAMIRA, Malbec

Soils originated in the alluvial fan of the Tunuyán river, in its upper zone. Very heterogeneous. Sandy loam surface horizon with medium and large gravels at variable depths, with abundant coverage of calcareous material.

GUALTALLARY, Cabernet Sauvignon

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

HARVEST

This vintage was characterized by showing low yields and exceptional health and quality. The warm summer brought forward the start of the harvest and we worked to harvest each plot at its optimum point and avoid over-ripening. The wines present a very good balance and a profile in which the fruit predominates.

VINIFICATION

Cluster selection. Fermentation with native yeasts in concrete tanks. Aging for 24 months in foudres (2500 liters) and barrels (500 liters).

GRAPE

95% Malbec
5% Cabernet Sauvignon

ALCOHOL

14,5% vol.

TOTAL ACIDITY

5,69 g/l

RESIDUAL SUGAR

1,8 g/l

SEBASTIÁN ZUCCARDI, Viticulturist.
