



JOSÉ ZUCCARDI 2019

*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*



JOSÉ ZUCCARDI 2019

#### ORIGIN

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

#### 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

It was a warm and dry vintage. These conditions guaranteed the exceptional health of all varieties. The wines show great color and freshness, characteristic from this season. This was allowed by the harvest of each plot at its optimum moment.

#### 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