ZUCCARDI
VALLE DE UCO

BOTÁNICO 2023

Gualtallary, Tupungato, Valle de Uco, Mendoza.
1360 – 1385 m | 4462 – 4544 ft.



PARAJE WINES

Botánico is a white wine of the landscape. It comes from our vineyards in Gualtallary Monasterio, Valle de Uco, at an altitude between 1,360 and 1,385 meters. The scenic beauty of the hills is complemented by the typical grasslands and flora of the area such as jarilla herbs, thyme, and broom shrubs.

Together they give way to the vineyards that try to capture the richness of these calcareous soils and the entire biosphere, achieving something unique, unrepeatable, which is expressed through this Chardonnay. Botánico is a wine from a Paraje. A combination of soil, climate and the typical vegetation of a place that make it something unique.

Sebastián Zuccardi

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ORIGIN

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1360 – 1385 m | 4462 – 4544 ft.

THE PLACE

At the foot of the Frontal Range, at an altitude of 1,360 meters, this area of Gualtallary that we know as "Monasterio" has a temperate and arid climate: a true high-altitude desert. Located in the small valley at the foot of the Jaboncillo Hills, the slopes and ravines enclose a landscape rich in thorny bushes, desert trees, and jarilla herbs, that grow alongside Chardonnay vines, upon sandy and calcareous soils with layers of caliche and stones.

HARVEST

The 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterized by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards allowed us to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

The wines show great purity and transparency, with vibrant acidity and an enormous complexity of aromas.

VINIFICATION

Selection of bunches. Direct pressing. Fermentation with native yeasts in concrete vessels.

Aging in concrete vessels. Without malolactic fermentation.

COMPOSITION

VARIETY: 100% Chardonnay

ALCOHOL: 13,5% vol.

TOTAL ACIDITY: 7,21 g/l

PH: 3,15

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker