

EMMA ZUCCARDI BONARDA 2021

IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. 1100 m | 3609 ft. IG San Pablo, Tunuyán, Valle de Uco, Mendoza. 1400 m | 4593 ft.



VITICULTURIST WINES

Emma is a very special wine, not only because it bears my grandmother's name on the label, but because it was the first wine I made.

The first Bonarda vines were brought to Argentina by European immigrants at the end of the 19th century; and it was for many years confused with Bonarda from Piedmont Region, until it was finally proven that it is Corbeau Noir, another European varietal original from Savoia, France. However, due to tradition and adaptation, and because of the large, cultivated area in our country, we call it Bonarda Argentina.

Back in 1990 we made one of the first Bonarda in Argentina, from vineyards planted by my grandfather in the region of Santa Rosa. Nowadays I include this variety in each new vineyard I plant, as part of our identity.

Today, Emma Zuccardi Bonarda is an assemblage of grapes from Paraje Altamira (1100 m) and San Pablo (1400 m) in the Uco Valley.

Sebastián Zuccardi





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ORIGIN

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THE PLACE

Paraje Altamira: Located on the plain that extends south of the source of the Tunuyán River, between 1050 and 1150 meters of altitude, Paraje Altamira occupies the highest part of its alluvial fan. This place has a cool temperate climate, with great thermal amplitude. Its soils stand out for the presence of a large conglomerate of stones and granite gravel covered with calcareous material, where huge rocks can be found weighing up to 20 tons.

San Pablo: Located between 1,200 and 1,700 meters above sea level, and only 600 meters away from the mountain front, San Pablo has a cold and extreme climate, with very low minimum temperatures. Trees and streams abound in its landscape, configuring a true oasis in the foothills. Its alluvial soils originated in the Las Tunas River and present a layer of medium-sized gravel covered with calcareous material at approximately one meter deep.

HARVEST

2021 was a great harvest. With cool and humid weather, the grape clusters had the necessary time to reach maturity with a perfect balance of sugar and acidity, and a strong tannin structure. Our meticulous work of separating plots and soil types for harvesting (which has been ongoing for over a decade) allowed us to harvest every corner of our vineyards at the perfect moment and thus showcase the great diversity that characterizes the Uco Valley.

VINIFICATION

Fermented with native yeasts in concrete vessels and aged in concrete.

COMPOSITION

VARIETY: 100% Bonarda ALCOHOL: 13% vol.

ACIDITY: 5,71 g/l PH: 3,64

> Sebastián Zuccardi, Winemaking Director Laura Principiano, Head Winemaker