ZUCCARDI
VALLE DE UCO

FINCA CANAL UCO 2020

Finca Canal Uco, IG Paraje Altamira, San Carlos,
Valle de Uco, Mendoza. 1100 m | 3609 ft.



FINCA | SINGLE VINEYARD WINES

The Tunuyán River irrigates most of the vineyards in Mendoza, and the Canal Uco is the first canal that draws water from it. It connects to the river on its right bank, a few kilometers from where the river departs from the Andes. It has been the vital pulse of irrigation in the southern part of the Uco Valley for decades. The first lands historically irrigated by its waters were those of the northern part of Paraje Altamira.

On those lands, once cultivated with apple trees, we planted our first vineyard in this village.

This was the vineyard where we discovered Paraje Altamira, and it was the beginning of a journey of knowledge and learning, in which we transformed instinct into experience.

Interpreting the identity of Paraje Altamira through wine involves understanding its temperate climate and its stony and calcareous soils.

This "Finca" wine comes from a selection of different sectors of the vineyard planted with Malbec, where the stones appear at 80 centimeters below the sand and silt soil, and reflect the identity of the area with transparency.

Sebastián Zuccardi

ZUCCARDI
VALLE DE UCO



FINCA CANAL UCO 2020

ORIGIN

Finca Canal Uco, IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. 1100 m| 3609 ft.

THE PLACE

This was the first vineyard planted by the Zuccardi family in the Uco Valley and represents a significant milestone in the search for the identity of Paraje Altamira. Its alluvial soils with gravel covered with calcareous material, were irrigated for decades with the waters of the Uco Canal, the first of the canals that takes water from the Tunuyán River. In this landscape, malbec plants coexist with enormous stones, poplar groves, and the majestic backdrop of the Andes Mountains.

HARVEST

The 2020 was a very particular vintage, characterized by limited yields and a high speed of maturity, which made it one of the fastest and most challenging that we remember.

The grapes from all areas and varieties arrived at the winery with unbeatable health and the highest quality. The wines generally show excellent aromatic complexity and great juiciness, texture and structure in the mouth.

VINIFICATION

Manual harvest with bunch selection. Filling of vessels by gravity. Fermentation in concrete vessels with native yeasts.

Aged in concrete vessels.

COMPOSITION

VARIETAL: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,87 g/l

PH: 3,56

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker