



ZUCCARDI Q TEMPRANILLO 2018

Santa Rosa, Mendoza. 620 m | 2034 ft



REGIONAL WINES

The launch of Zuccardi Q, in 1999, was a great wish for my father.

Zuccardi Q Tempranillo comes from the first vines of this variety that my grandfather planted in Santa Rosa, east of Mendoza.

Today, these vineyards of more than 40 years old, are a great example of his visionary way of thinking.

And it was my father who, after years of research and work in these old plots, managed to revalue this variety that had long been forgotten in Argentina.

Zuccardi Q Tempranillo is a "Regional Wine." It is an assemblage of grapes from vineyards of Santa Rosa, in the Eastern Region of Mendoza.

Sebastián Zuccardi



ZUCCARDI Q TEMPRANILLO 2018

ORIGIN

Santa Rosa, Mendoza, Argentina. 620 m | 2034 ft.

THE PLACE

Located in the southeast of the Mendoza province, 85 km (53 miles) from the city of Mendoza and at an altitude of 620 meters (2034 ft) above sea level, Santa Rosa is one of the most historic and traditional winegrowing regions. It is desert-like, with a warm climate and great temperature variation between day and night. There, the pergola vine training system is used to protect the clusters during the hours of intense solar radiation and to achieve better aeration and freshness.

HARVEST

It was a cool and dry vintage. These conditions guaranteed the exceptional health of all varieties. The wines show great color and freshness, characteristics of this season, thanks to the harvest of each parcel at its optimal moment.

VINIFICATION

Selection of bunches. Filling of vessels by gravity.

Fermentation with native yeasts in concrete vessels. Aged in used, French oak barrels of 225 liters.

COMPOSITION

VARIETAL: 100% Tempranillo

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,62 g/l

PH: 3,69

*Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker*