



ZUCCARDI Q CHARDONNAY 2024

Gualtallary, Tupungato, Valle de Uco, Mendoza. 1400 m | 4593 ft
IG El Peral, Tupungato, Valle de Uco, Mendoza. 1200 m | 3937 ft



REGIONAL WINES

The launch of Zuccardi Q, in 1999, was a great wish for my father, who continued working the vineyards that my grandfather planted, back in 1963.

Zuccardi Q is special for the family, as it was the first wine to bear our name on the label. The simple letter 'Q' indicates vineyards and parcels that have been carefully selected.

When we started the project, the best parcels of each vineyard were marked with a "Q" (for Quality, in English), so that everyone who worked on these

new wines would notice that this particular selection required special attention, in order to achieve grapes of exceptional quality. In addition, farm workers with better skills were summoned for this project.

Zuccardi Q is a "Regional Wine". It is an assemblage of grapes from selected vineyards, from the best regions of Mendoza. Each plot is harvested separately and at different times, in order to achieve the best varietal expression in each place.

Sebastián Zuccardi



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ORIGIN

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THE PLACE

El Peral: Surrounded by the hills of El Peral and Tupungato, between 1150 and 1200 meters of altitude, El Peral enjoys a cool microclimate with cold nights. Its soils are diverse, coming from the alluvial fan of the Las Tunas River, with medium depth and layers of small gravel with occasional calcareous material covering the gravel.

Gualtallary: At the foot of the Frontal Mountain Range, between 1,200 and 1,500 meters above sea level, Gualtallary has a temperate and arid climate: a true high-altitude desert. Its rugged terrain among the Jaboncillo Hills enclose very diverse soils with abundant calcareous material, formed by distinct layers of sand, caliche and stones.

HARVEST

The 2024 harvest was mild and dry, with slow and gradual ripening, resulting in excellent health in the grapes and wines with freshness, structure, excellent natural acidity, balance, and elegance.

VINIFICATION

Direct pressing. Fermentation with native yeasts. 50% of the wine was fermented and aged in used, untoasted French oak barrels of 500 liters. The remaining 50% was fermented and aged in concrete vessels. Without malolactic fermentation.

COMPOSITION

VARIETY: 100% Chardonnay

ALCOHOL: 13% vol.

TOTAL ACIDITY: 7,07 g/l

PH: 3,25

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker