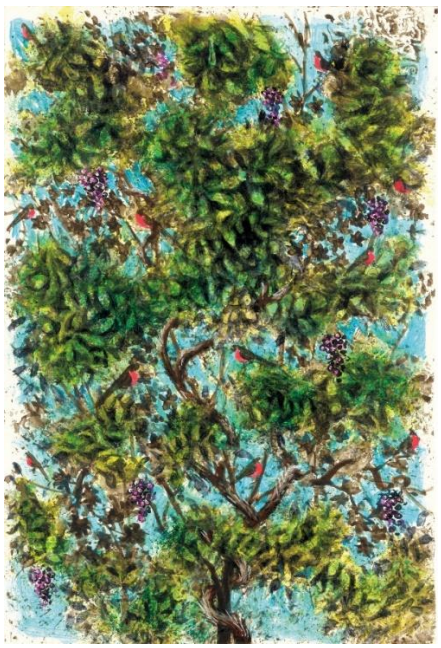
ZUCCARDI
VALLE DE UCO

FINCA LAS CUCHILLAS 2023

IG San Pablo, Tunuyán, Valle de Uco. 1400 m | 4593 ft.



FINCA | SINGLE VINEYARD WINES

Due to its altitude and proximity to the mountains, San Pablo (especially where Finca Las Cuchillas is located) is one of the coldest places in the Uco Valley. This condition prevented the area from developing vineyards until not so many years ago, as it had a pastoral livestock history that we know in Mendoza as *"invernada"* (winter grazing).

Our arrival at Finca Las Cuchillas was motivated by the search for that cold climate and its calcareous soils, with a focus on producing white wines and different styles of red wines.

The vineyard´s name refers to the mountain ridges that run from west to east in that area, known as *"cuchillas"* (blades). I like to think that our vineyard is a balcony to observe these typical features of this mountainous region.

Finca Las Cuchillas was planted starting in 2013, specifically in San Pablo Estancia at an altitude of 1400 meters above sea level. It is a place with a cold climate, frequent and severe frosts, which always presents a great challenge. Its soils are alluvial with a high concentration of stones, mostly granite, covered by a thick layer of calcareous material that defines the structure and texture of the wines. It is a place with late budbreak and slow ripening, one of the key factors for this wine.

This 100% Chardonnay is an authentic mountain wine. It is fresh, sharp, and clearly expresses the austerity and severity of the region.

Sebastián Zuccardi

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FINCA LAS CUCHILLAS
2023

ORIGIN

IG San Pablo, Tunuyán, Valle de Uco.

1400 m | 4593 ft.

THE PLACE

This vineyard is the result of our search for the cold climate and calcareous soils of San Pablo. Planted at 1400 meters above sea level and only 600 meters away from the first ridges of the Andes, it is an authentic balcony towards this mountainous area. Here, we cultivate this Chardonnay, which reflects the authentic landscape and climate of the mountain.

HARVEST

The 2023 vintage presented itself as mild and very dry, which fostered excellent health and extraordinary quality in the grapes. This year is also characterized by low yields, a consequence of a significant frost that occurred in the spring of 2022. Our knowledge of each individual site allowed us to precisely define the harvest time for each zone, always in pursuit of freshness, the expression of terroir, and avoiding overripeness.

The wines from this year display great purity and clarity, with a vibrant acidity and enormous aromatic complexity.

VINIFICATION

Selection of bunches. Direct pressing.

Fermentation with native yeasts in concrete vessels.

Aging in concrete vessels.

No malolactic fermentation.

COMPOSITION

VARIETY: 100% Chardonnay

ALCOHOL: 13% vol.

TOTAL ACIDITY: 7,52 g/l

PH: 3,13

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker