



**POLÍGONOS GUALTALLARY  
CABERNET FRANC 2024**

*Gualtallary, Tupungato, Valle de Uco, Mendoza. 1300 m | 4265 ft.*

**VINOS DE PUEBLO**  
**POLIGONOS**  
*Valle de Uco*



**VILLAGE WINES**

We make mountain wines. The Andes Mountain Range determines the identity of our wines, since it is decisive in the climate, water and soils.

We believe that the Uco Valley is, due to its proximity, the area that best expresses the mountain identity in Mendoza. Since we began to explore its diversity, I was captivated by the austere richness and uniqueness of each of its villages.

Polígonos is the expression of those villages of the Valley. These are wines that make us travel through those places, through their landscapes, climates and soils.

Its grapes come from different places that can be imagined on a map with diverse shapes and edges. A capricious geometry as diverse as the sides of a Polygon. As diverse as the wines of each village.

*Sebastián Zuccardi*



## POLÍGONOS GUALTALLARY CABERNET FRANC 2024

### ORIGIN

Gualtallary, Tupungato, Valle de Uco, Mendoza.

1300 m | 4265 ft.

### THE PLACE

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. It's 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 demonstrates high quality and health throughout the Uco Valley. Although temperatures during the ripening phase resembled those of a warm and dry summer, the wines exhibit a lot of freshness, with excellent natural acidity and balance. For the red wines, there was very good phenolic ripeness, resulting in firm and elegant tannins, along with a complex aromatic palette featuring notes of fresh red fruit and excellent juiciness on the palate.

### VINIFICATION

Fermentation with native yeasts in concrete vessels. Aging in used, untoasted 500-liter French oak barrels and 2500-liter foudres.

### COMPOSITION

VARIETY: 100% Cabernet Franc

ALCOHOL: 14,5% vol.

TOTAL ACIDITY: 5,85 g/l

PH: 3,56

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