



**POLÍGONOS SAN PABLO
RIESLING 2025**

IG San Pablo, Tunuyán, Valle de Uco. 1400 m | 4593 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 SAN PABLO RIESLING 2025

ORIGIN

IG San Pablo, Tunuyán, Valle de Uco.

1400 m | 4593 ft.

THE PLACE

Located between 1,200 and 1,700 meters above sea level, and only 600 meters away from the mountain front, San Pablo has a cold and extreme climate, with very low minimum temperatures. Trees and streams abound in its landscape, configuring a true oasis in the foothills. Its alluvial soils originated in the Las Tunas River and present a layer of medium-sized gravel covered with calcareous material at approximately one meter deep.

HARVEST

The 2025 season began with a dry period and high temperatures, which led to an early start to the harvest. In March, temperatures dropped and ripening began to slow down. What had started as a warm and fast harvest ended up following the usual timing, with characteristics more typical of a cool year. Careful attention to the precise harvest moment for each variety and soil type in every area allowed us to achieve wines of great quality and balance, showing remarkable freshness, complexity, and structure.

VINIFICATION

Direct pressing. Fermentation with native yeasts. Both fermentation and aging were carried out in concrete vessels. Without malolactic fermentation.

COMPOSITION

VARIETY: 100% Riesling

ALCOHOL: 12,7% vol.

TOTAL ACIDITY: 7,94 g/l

PH: 2,93

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker