



POLÍGONOS TUPUNGATO SEMILLON 2025

El Peral, Tupungato, Valle de Uco. 1200 m | 3937 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 TUPUNGATO SEMILLON 2025

ORIGIN

IG El Peral, Tupungato, Valle de Uco.

1200 m | 3937 ft.

PLACE

Surrounded by the Lomas del Peral and the Cerrillos de Tupungato, between 1150 and 1200 meters of altitude, El Peral enjoys a cool microclimate with cold nights. Its soils are heterogeneous, coming from the alluvial fan of the Las Tunas River. Of medium depth and with layers of small gravel with occasional limestone coverage.

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 500 l French oak barrels, without toasting. Without malolactic fermentation.

COMPOSITION

VARIETY: 100% Semillon

ALCOHOL: 13% vol.

TOTAL ACIDITY: 7,20 g/l

PH: 3,17

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker