

# Zuccardi Zeta 2002

*Zuccardi Zeta 2002* is the result of the Zuccardi family's pioneering spirit and vision and the realisation of José Alberto Zuccardi's personal dream of blending his finest Malbec and Tempranillo fruit from the company's vineyards in Maipu and Santa Rosa, Mendoza. The marriage of Malbec fruit; so much at the very heart of the Argentinian wine industry with Tempranillo; the Zuccardi's own success story, is symbolic of the marriage of heritage with a flair for innovation, the signature of Familia Zuccardi wines.



## History

*Zuccardi Zeta* is a blend of the varietals that represent the values and spirit of Zuccardi. By taking the classic Malbec grape and blending it with Tempranillo, a grape that has become synonymous with the name Zuccardi, José Alberto Zuccardi has created his first super premium wine. Driven by the belief that the vineyards in Mendoza have some of the best growing conditions in the world and by an understanding of both grape varieties that dates back over 40 years, José Alberto has both the skills and the vision to achieve a wine of such premium status. The Zuccardi's affinity with the Tempranillo grape only began 40 years ago when Alberto Zuccardi had the foresight to plant this grape in his Maipu vineyard.

The Zuccardi's first plunge into the premium wine sector began with the Zuccardi Q project in 1995 with the aim of creating premium single varietal wines from the Zuccardi vineyards. The first vintage was 1997 and the wines have improved in quality each year over the past 7 years and are now widely available across the UK and the United States. Those 7 years have seen many changes in the Zuccardi winery where José Alberto and his team are always looking at new ways of working.

## Winemaking

### *Winemaker Rodolfo Montenegro*

The Tempranillo grapes for *Zuccardi Zeta 2002* were hand-harvested from the Zuccardi vineyards in the semi-desert region of Santa Rosa, Mendoza, on the 2<sup>nd</sup> April 2002 from vines planted in 1974. These were themselves grown from cuttings of the original clones planted by Alberto Zuccardi, founder of the Zuccardi Company.

The Malbec grapes came from Lot 34 of the Zuccardi Maipu vineyards, Mendoza, from vines planted in 1988. These were left on the vine nine days longer than the Tempranillo. The vines produced 7 tonnes/ha, compared to the 8 tonnes/ha of Tempranillo picked.

Vineyard sorting and hand harvesting was followed by a second sorting at the winery before de-stalking and soft crushing of the various lots. The first fermentation (alcohol) was carried out with selected yeasts over a ten-day period at a temperature maintained between 24 – 27 °C, with daily delestage. Skin maceration was carried out over 25 days at 24 – 26 °C with daily *Pigeage* after completion of alcoholic fermentation. The different lots were then aged in new oak barrels for 14 months with racking taking place at regular 4 month intervals. Malolactic fermentation was finished in the barrels with the Tempranillo ageing in American Oak, and the Malbec in French Oak; both of medium toast intensity.

Bottling date: June 23<sup>rd</sup>, 2003.

Total production: 13,000 bottles.

Cellaring potential: more than 10 years.

Alcohol: 14%

Total acidity: 5.7 g/l

Residual Sugar: 3.6 g/l

## Tasting Notes

The Malbec gives notes of violet flowers and soft stone fruits such as plum with cassia and blackberries and a charming chocolate coating. Tempranillo adds quince, dried figs, nuts, tobacco and cigar box notes while the influence of oak is detectable in the lovely vanilla and leather quality. Silky in the mouth, the sweet tannins melt away. A wine with both complexity and harmony of flavor; structure and persistency from Malbec with finesse and elegance from Tempranillo.