



Zuccardi Q Malbec 2006

GRAPE COMPOSITION

100 % Malbec

ORIGIN

Maipú y La Consulta vineyards, Mendoza.

VINE -TRELLIS SYSTEM

Parral Zuccardi

HARVEST DATE

Hand picked grapes in plastic boxes during the first and second week of April.

VINIFICATION

Cold prefermentation during seven days at 7 C°. Classic Fermentation with selected yeast. Skin maceration for 20 days with pigeage and delestage. Complete malolactic fermentation. Natural clarification and soft filtration before bottling. Maturation in new French toasted oak barrels for 1 year.

ALCOHOL: 14 % vol.

TOTAL ACIDITY: 5.60 g/l

RESIDUAL SUGAR: 2.30 g/l

TASTING NOTES

Deep violet with purple hues.

Complex aroma of fresh ripe fruits such as figs, plum and cassis; with soft notes of tobacco, vanilla and black pepper.

Voluptuous entry in mouth, silky and long finish

RUBEN RUFFO

Winemaker

91 points – *Wine Enthusiast Magazine* May, 2009

