



Third generation Winemaker Sebastian Zuccardi brings a new determination to explore Argentina's many microclimates and soils. In 2000, Zuccardi started making wines from grapes grown in the high altitude Uco Valley vineyards. The intensity of flavor that comes from the vineyards in extreme conditions is expressed in the Zuccardi Icon Series.

FINCA LOS MEMBRILLOS 2016

More than 20 years ago, a family from La Consulta planted this Cabernet Sauvignon vineyard, that we started to work in 2008. There was an indelible identity on it, that is typical in the oldest vineyards of the area, its traditional furrow irrigation system, its carob wood posts and its rows of quinces surrounding the vineyard, are its identity marks, and at the same time a tribute to the rich viticultural legacy of the region. When we started working on it, we focused on recovering the life of its soils and the vigor of its vines, with love and care, looking for the vineyard to express the full potential of the place where it grew. Finca Los Membrillos is located on the eastern limit of Paraje Altamira and has the particular characteristics of the soils of this area; diverse, stony with calcareous materials.

WINE DATA:

GRAPE COMPOSITION: 100% Cabernet Sauvignon

APPELLATION: Finca Los Membrillos, Valle de Uco, Mendoza.

VINIFICATION: The grapes were selected, destemmed and crushed. The fermentation was made in concrete vats without epoxy, with native yeast. Aged in French oak barrels and concrete vats. 2016 was one of the coldest years of recent times. The average temperatures were also lower which made the ripening of the grapes very slow and the yields very low.

ALTITUDE: 3,608 feet above sea level

SOIL TYPE: Profile 1: shallow soil, with calcareous rocks in a sand layer. Profile 2: Two layers soil, the upper sandy loam and underneath, at 40 cm - 1,31 feet depth, are rocks covered with calcium and a clay layer. Profile 3: Deep sandy loam soil, with a clay and silt layer and big calcareous rocks at 80 cm - 2,62 feet depth.

ALCOHOL: 14% | TOTAL ACIDITY: 5.57 g/l | RESIDUAL SUGAR: 1.8 g/l

TASTING NOTES:

COLOR: Red color with black hues

AROMA: Expresses a complex fruity character with notes of black fruits, plum and black cherry, which are complemented by fresh herbal subtleties.

FLAVOR: Vivacious beginning in the mouth. Juicy, with a lively acidity, elegant, of grand structure and complexity, with a prolonged finish of mineral notes.



UPC# 0 89832 84913 1
6pk / 750ml

- WINEMAKER SEBASTIAN ZUCCARDI

