

NEW WORLD
WINERY
OF THE YEAR
2022



ZUCCARDI
VALLE DE UCO

WORLD'S BEST
VINEYARDS
Hall of Fame

ZUCCARDI
VALLE DE UCO

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.



JOSÉ ZUCCARDI MALBEC 2016

An evolution of Zuccardi Zeta

My father has always enjoyed the challenges. So in the year 2000, he began working on a new project: to achieve the best family wine. In the end, it was an objective that, beyond a particular wine, invited us to dream and motivated us to feel that in the family we could make great wines. With the 2002 vintage came the wine called Zeta, in which we were able to combine the spirit and the pioneer vision of the family. It was a blend that identified us a lot. A blend of Malbec - the most important variety in Argentina, with Tempranillo, the variety that communicated the visionary spirit of the Zuccardi. With the 2013 vintage, I thought a change was necessary to achieve a wine that could tell the evolution in the history of the family since the launch of Zeta, from an innovative look, with the name of my father. Jose Zuccardi is a mountain Malbec from vineyards located in the regions with more calcareous deposits of the Uco Valley. - Sebastián Zuccardi

WINE DATA

GRAPE COMPOSITION: 95% Malbec, 5% Cabernet Sauvignon

ORIGIN: Malbec: Paraje Altamira; Cabernet Sauvignon: Gualtallary. Valle de Uco, Mendoza

ALTITUDE: Paraje Altamira: 3,608 ft above sea level; Gualtallary: 4,460 ft above sea level.

SOIL TYPE: Short soil with large deposits of calcium carbonate

ALCOHOL: 14% vol. | **TOTAL ACIDITY:** 5.65 g/l | **RESIDUAL SUGAR:** 1.8 g/l

VINIFICATION: Selection of bunches. Concrete vats filled by gravity and fermentation with native yeasts. Macerated for 20 days with daily delestage and pigeage. The wine was aged in oak foudres. Bottled unfiltered. The 2016 harvest had warm temperatures during winter and rains that exceeded the average in summer.

TASTING NOTES:

COLOR: Intense red black

AROMA: Complex nose that highlights ripe black and red fruit aromas; subtle spicy notes.

FLAVOR: Firm and mature tannins that give structure to the wine. Fresh and elegant due to great acidity. Long finish.

– WINEMAKER SEBASTIÁN ZUCCARDI



UPC# 0 89832 92062 5
6pk | 750ml
UPC# 0 89832 92063 2
6pk | 1.5L