

NEW WORLD
WINERY
OF THE YEAR
2022



ZUCCARDI
VALLE DE UCO

WORLD'S BEST
VINEYARDS
Hall of Fame

Wine & Spirits
TOP 100

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 2021

An evolution of Zuccardi Zeta

My father has always enjoyed the challenges. In 2000, he started working on the best family wine. His objective went beyond a particular wine: he invited us to dream, he motivated us to feel that the family could make great wines. With the 2002 vintage came this wine called Zeta, which combined the pioneering spirit with the family vision. It was an assemblage that truly identified us. A blend of Malbec – the most important variety in Argentina – with Tempranillo, the variety that communicated the visionary spirit of the Zuccardi. I felt a change was necessary for 2013 vintage. The result is this wine that bears my father's name and that shows the evolution of our cosmovision over the years. José Zuccardi is a Malbec from the mountain, from vineyards in Uco Valley with a high concentration of stones and calcium carbonate in the soils. It is fermented in concrete tanks without epoxy and aged in large oak barrels (foudres). – Sebastián Zuccardi

WINE DATA

GRAPE COMPOSITION: 95% Malbec, 5% Cabernet Sauvignon

APPELLATION: IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. 1100 m | 3609 ft.
Located on the plain that extends south of the source of the Tunuyán River, between 1050 and 1150 meters of altitude, Paraje Altamira occupies the highest part of its alluvial fan. This place has a cool temperate climate, with great thermal amplitude. Its soils stand out for the presence of a large conglomerate of stones and granite gravel covered with calcareous material, where huge rocks can be found weighing up to 20 tons.

Gualtallary, Tupungato, Valle de Uco, Mendoza. 1360 m | 4462 ft.

At the foot of the Frontal Mountain Range, between 1,200 and 1,500 meters above sea level, Gualtallary has a temperate and arid climate: a true high-altitude desert. It rugged terrain among the Jaboncillo Hills enclose very diverse soils with abundant calcareous material, formed by distinct layers of sand, caliche and stones.

HARVEST: 2021 was a great harvest. With cool and humid weather, the grape clusters had the necessary time to reach maturity with a perfect balance of sugar and acidity, and a strong tannin structure. Our meticulous work of separating plots and soil types for harvesting (which has been ongoing for over a decade) allowed us to harvest every corner of our vineyards at the perfect moment and thus showcase the great diversity that characterizes the Uco Valley.

VINIFICATION: Selection of clusters. Fermentation with native yeasts in concrete vessels. Aged for 24 months in foudres (2500 liters).

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:** 5.3 g/l | **PH** 3.63

UPC# 0 89832 92062 5

6pk | 750ml

UPC# 0 89832 92063 2

6pk | 1.5L



SCAN FOR MORE INFO



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