



*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.*

## ALUVIONAL ALTAMIRA 2014

*Zuccardi Aluvional is a selection of the best soils of alluvial origin in the Uco Valley. The particularities of each plot was disclosed by the variety that best represents the region: Malbec.*

### WINE DATA:

GRAPE COMPOSITION: 100% Malbec

APPELLATION: Altamira, Uco Valley, Mendoza

VINIFICATION: Double sorting table: first selection of bunches, second selection of grapes after destemming. Concrete vats filled by gravity using small containers of 500 kg. Fermentation with selected indigenous yeast. 23 days skin maceration with daily delestage and pigeage processes. Aged in medium toasted French barrels and concrete vats, during 12 months. Malolactic fermentation completed on barrels. Final blend made after tasting and selecting the best barrels, and before bottling. Bottled without being filtered.

ALTITUDE: 3,608 ft above sea level

SOIL TYPE: Alluvial soils of sandy-silt-clay texture, with a rock conglomerate at 10 to 150 cm of depth. Big stones covered with calcareous material.

ALCOHOL: 15.2% | TOTAL ACIDITY: 5.7 g/l | RESIDUAL SUGAR: 2.37 g/l

### TASTING NOTES:

COLOR: Deep red color

AROMA: Expresses a complex fruit character with notes of strawberry, cherry, plum complemented by fresh herbal and floral notes.

FLAVOR: Silky entry, juicy, with a lively acidity, great structured tannins with a long finish.



UPC# 0 89832 85024 3  
6pk | 750ml

- Winemaker Sebastian Zuccardi

