

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

Aluvional is our search for expressing the particular identity of different sites of the Uco Valley. What is it that makes our places so different but similar at the same time? The Andes Mountains, an inexhaustible source of richness and diversity. When we started exploring the Uco Valley, we understood that the common denominator of its vineyards is the origin of its soils. They are alluvial soils, originated over millions of years ago by

alluviums that, through the overwhelming force of the water flowing down the mountains, transported all the rocks, sediments, and minerals on which our vines grow today. This is how we find different places at the foot of the mountain range, with an enormous diversity of landscapes, soils, climates, people, cultures, and histories. Our challenge is to reveal that identity with transparency, and that is why we chose Malbec as a vehicle of expression.

ALUVIONAL LOS CHACAYES 2019

WINE DATA:

GRAPE COMPOSITION: 100% Malbec

APPELLATION: Los Chacayes, Tunuyan, Valle de Uco, Mendoza. 1100 – 1300 m | 3609 – 4265 ft
Los Chacayes is located in the southern zone of the set of alluvial fans of Arroyo Grande, between 1,100 and 1,250 meters above sea level. It is a place with a temperate climate and intense sunlight. In the soils we find deposits of sand and silt on a conglomerate of small stones, slightly eroded, with occasional deposits of calcium carbonate and gypsum.

HARVEST: 2019 was an exceptional harvest, fresh and dry. With temperatures that were below the average and a great thermal amplitude.

VINIFICATION: Movement of the grapes by gravity, fermentation in concrete vessels with native yeasts. Aged in concrete vessels.

ALTITUDE: 3,609-4265 ft above sea level

SOIL TYPE: Deposits of sand and silt on a conglomerate of small stones, slightly eroded, with occasional deposits of calcium carbonate and gypsum.

ALCOHOL: 14.5% | **TOTAL ACIDITY:** 5.3 g/l | **PH:** 3.65

TASTING NOTES:

The climatic conditions gave us very good natural acidity, very well-structured tannins, excellent fruit and not overripe.



UPC# 0 89832 92068 7
6pk | 750ml



SCAN FOR MORE INFO



SEBASTIÁN ZUCCARDI, WINEMAKING DIRECTOR
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