

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 PARAJE ALTAMIRA 2021

### WINE DATA:

GRAPE COMPOSITION: 100% Malbec

APPELLATION: Paraje Altamira, San Carlos, Valle de Uco, Mendoza.

1050 – 1150 m | 3445 – 3773 ft

Located on the right bank of the Tunuyán river, between 1,050 and 1,150 meters of altitude, this site occupies the highest part of the alluvial fan. This place has a cool temperate climate, with great thermal amplitude. For this wine, we selected only the vineyards located to the south of the Uco canal, where the soils most rich in stones and rocks covered in calcareous material are found.

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

ALTITUDE: 3,445-3,773 ft above sea level

SOIL TYPE: Rich in stones and rocks covered in calcareous material.

ALCOHOL: 14% | TOTAL ACIDITY: 5.89 g/l | PH: 3.65

### TASTING NOTES:

The wines generally show excellent aromatic complexity and great juiciness, texture and structure in the mouth.



UPC# 0 89832 85024 3  
6pk | 750ml



SCAN FOR MORE INFO



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