

NEW WORLD
WINERY
OF THE YEAR
2022



ZUCCARDI
VALLE DE UCO

WORLD'S BEST
VINEYARDS
2022
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.

ZUCCARDI BLANC DE BLANCS

One of the best sparkling wines in Argentina and the great project of Sebastián Zuccardi after having worked in Champagne. Produced through the traditional method with 100% Chardonnay grapes from high altitude vineyards in Tupungato, Valle de Uco, Mendoza.

WINE DATA:

GRAPE COMPOSITION: Chardonnay 100%

APPELLATION: Tupungato, Valle de Uco, Mendoza

SOIL PROFILE & HARVEST: Handpicked grapes in 20kg plastic boxes: mid-February 2012

WINEMAKING:

Base Wine: Direct press separating just the first juice (Cuvée). Lees taken by cold at 59°-63°F.

Sparkling Wine: Champenoise method. Second fermentation in bottle. 30 months on yeast.

ALTITUDE: 3,608 ft / 1,100 meters above sea level

SOIL TYPE: Sandy-silt and clay-lime

ALCOHOL: 12.9% | TOTAL ACIDITY 7.60 g/l | RESIDUAL SUGAR 6.20 g/l

TASTING NOTES:

COLOR: Yellow color with greenish nuances. Fine and continual bubbles stream.

AROMA: First, the bouquet reveals intense honey, well combined with white fruits, typical of Chardonnay variety from Tupungato, such as pear and quince. Toasted bread and honey hints evidence the long contact with lees. Notes of orange peel and cherries in syrup as well.

FLAVOR: The great volume agrees the aroma sensation. Touch of honey highlight again well combined with cereal notes. Well balanced, greasy and long and fresh finish. Fine and elegant bubbles give the creamy felling on palate.

- Winemaker Sebastian Zuccardi



UPC# 0 89832 84955 1
6pk | 750ml

