

NEW WORLD
WINERY
OF THE YEAR
2022



ZUCCARDI
VALLE DE UCO

WORLD'S BEST
VINEYARDS
Hall of Fame 2022

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 CONCRETO 2023

Concreto is a very important wine in my life. Starting to do it was a key step in our path, to free ourselves from the bonds and to deepen our confidence in the place we cultivate. In "Concreto" we seek to undress the wine, enhancing its expression of the place and showing the texture of the calcareous soils of Paraje Altamira bare. For this, we select only the most stony and calcareous parcels of the vineyard; and we vinify with the whole cluster as it was done in the past. Fermentation and aging are done completely in concrete vats without epoxy, seeking to avoid the influence of aromas and flavors that do not come from the vineyard, and to amplify the texture of the wine that transmits the energy of Paraje Altamira.

WINE DATA

GRAPE COMPOSITION: 100% Malbec

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

VINIFICATION: Fermentation in concrete vats without epoxy, with whole cluster and native yeasts, maceration for 20 days. Malolactic fermentation and aging in concrete vats. The 2017 harvest, despite being low in yields, produced grapes with a perfect health and quality in each region. Thanks to the climatic conditions, that were similar to a typical year of Mendoza, the wines produced had a very good balance.

ALTITUDE: 3,608 feet above sea level.

SOIL TYPE: Top soil, very rocky from 20 cm - 0,65 feet depth, with large deposits of calcareous material.

ALCOHOL: 14% vol. | **TOTAL ACIDITY:** 5.7 g/l | **RESIDUAL SUGAR:** 1.8 g/l

TASTING NOTES:

COLOR: Red color with violet hues.

AROMA: It expresses a great herbal character with notes of red fruits.

FLAVOR: In the mouth is long and with a distinctive mineral texture. A wine of great structure and acidity.

UPC# 0 89832 84922 3
6pk | 750ml

— WINEMAKER SEBASTIÁN ZUCCARDI



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