



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 EMMA 2019

Zuccardi Emma Bonarda is an elegant and charming woman of great personality. The 100% Bonarda pays tribute to the woman: Delicious, sturdy and attractive. Emma is a very special wine, not only for having my grandmother's name on the label but because it was my first wine. -Sebastián Zuccardi

WINE DATA:

GRAPE COMPOSITION: 100% Bonarda

APPELLATION: Paraje Altamira, San Carlos & San Pablo, Tunuyán, Uco Valley, Mendoza

HARVEST: 2018 was a warm and dry vintage. The harvest produced grapes with 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.

VINIFICATION: Spontaneous fermentation with native yeasts. Both fermentation and aging were carried out in concrete. Malolactic fermentation.

ALTITUDE: Paraje Altamira, San Carlos: 3,608 ft above sea level; San Pablo, Tunuyán, 4,460 ft above sea level.

SOIL TYPE: Soils with rocks at different depths that are covered with calcium carbonate

ALCOHOL: 12.9% vol. | TOTAL ACIDITY: 5.63 g/l | RESIDUAL SUGAR: 1.8 g/l

TASTING NOTES:

COLOR: Red with black intense purplish tints.

AROMA: Very fresh, red fruit aromas and black fruit aromas reminiscent of strawberries, cherries, blueberries and raspberries.

FLAVOR: Silky, smooth and juicy entrance, with a lively acidity and elegant tannins that give a great structure. Very long finish.

UPC# 0 89832 84957 5
6pk/750ml

– WINEMAKER SEBASTIÁN ZUCCARDI

