



Zuccardi Finca represents a deeper step in identifying the best micro-regions of Argentina. The term Finca determines a specific place, a small plot of unique features.

FINCA LOS MEMBRILLOS 2013

WINE DATA:

GRAPE COMPOSITION: 100% Cabernet Sauvignon

APPELLATION: Finca Los Membrillos, La Consulta, Valle de Uco, Mendoza.

VINIFICATION: Double sorting table: first selection of bunches, second selection of grapes after destemming. Concrete vats gravity filled using small containers of 500 kg. Fermentation with selected indigenous yeast for 23 days skin maceration with daily delestage and pigeage processes. Aged in medium toasted French barrels and concrete vats, during 12 months. Malolactic fermentation completed with barrels. Final blend made after tasting and selecting the best barrels before bottling. Bottled unfiltered.

ALTITUDE: 1,080 m above sea level

SOIL TYPE: Super limestone; shallow soil at 20 cm deep.

Top 2: 40 cm of sand and silt; underneath are rocks covered with calcium and a clay layer.

Deep Soil: 80-100 cm with sand and silt layer.

ALCOHOL: 14.5% | TOTAL ACIDITY: 5.48 g/l | RESIDUAL SUGAR: 5.20 g/l

TASTING NOTES:

COLOR: Red color with black hues

AROMA: Expresses a complex fruity character with notes of black fruits, plum and black cherry, which are complemented by fresh herbal subtleties.

FLAVOR: Vivacious beginning in the mouth. Juicy, with a lively acidity, elegant, of grand structure and complexity, with a prolonged finish of mineral notes.



UPC# 0 89832 84913 1
6pk / 750ml

94 PTS WINE ADVOCATE 08/15
92 PTS WINE SPECTATOR WEB '16

- Winemaker Sebastian Zuccardi

