



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 FOSIL 2020

Fósil is a white mountain wine. It comes from our vineyard in the Estancia Place within the IG San Pablo, at 1400 meters of elevation, and only 300 meters away from the beginning of the Cordillera. The immensity of the mountain range and its proximity makes everything that surrounds it extreme: its climate, its landscape, its identity. Fósil is a place wine. Born from the unrepeatable combination of cold weather, calcareous soils, and Andean breezes from one of the highest areas of the Uco Valley.

WINE DATA:

GRAPE COMPOSITION: Chardonnay

APPELLATION: San Pablo, Tunuyán, Valle de Uco, Mendoza

VINIFICATION: The grapes were direct pressed. 70% of the wine is aged in concrete and 30% in 500 liter oak barrels. 2019 had an extraordinary harvest, with little rain and without too many complications, due to a dry season.

ALTITUDE: 4,460 ft above sea level

SOIL TYPE: Alluvial soil well stratified. Small middle eroded stone on a sandy-clay layer.

ALCOHOL: 13% | TOTAL ACIDITY 7.3 g/l | RESIDUAL SUGAR 1.8 g/l

TASTING NOTES:

AROMA: Aromas of spiced apple and butterscotch.

FLAVOR: A high-energy palate comes straight from the terroir. Lightly buttery baked apple and peach flavors are pure and steady on a firm, balanced finish.

– WINEMAKER SEBASTIÁN ZUCCARDI

UPC# 0 89832 92100 4
6pk | 750ml

