

NEW WORLD
WINERY
OF THE YEAR
2022



ZUCCARDI
VALLE DE UCO

WORLD'S BEST
VINEYARDS
Hall of Fame

Wine & Spirits
TOP 100

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 FOSIL 2023

Fósil is a white mountain wine. It comes from our vineyard in Estancia San Pablo within the IG San Pablo, at 1400 meters of elevation, and just 600 meters away from the beginning of the Andes Range.

The immensity of the mountain range and its proximity make everything in this place extreme: its climate, its landscape, its identity.

Fósil is a wine of place. Born from the unrepeatability combination of cold climate, calcareous soils, and Andean breezes from one of the highest areas of the Uco Valley. – Sebastián Zuccardi

WINE DATA:

GRAPE COMPOSITION: Chardonnay

APPELLATION: IG San Pablo, Tunuyán, Valle de Uco, Mendoza. 1400 m | 4593 ft.

Located at an altitude of 1400 meters (4593 ft.) and just 600 meters away from the mountain range, San Pablo is characterized by a cold and extreme climate. Its landscape is abundant in trees and streams, creating a true oasis at the foothills. Its alluvial soils originated from the Las Tunas River and have a layer of medium-sized stones covered with calcium carbonate starting at 80 cm deep.

HARVEST: The 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterized by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards allowed us to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

VINIFICATION: Selection of clusters. Filling of the concrete vessels by gravity. Fermentation with native yeasts in concrete vessels. Aging in concrete vessels. Without malolactic fermentation.

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 7.21 g/l | PH 3.15

TASTING NOTES:

The wines show great purity and transparency, with vibrant acidity and an enormous complexity of aromas.



UPC# 0 89832 92100 4
6pk | 750ml



SCAN FOR MORE INFO



SEBASTIÁN ZUCCARDI, WINEMAKING DIRECTOR
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