

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

The launch of Zuccardi Q, in 1999, was a great wish for my father, who continued working the vineyards that my grandfather started, back in 1963. Zuccardi Q is special for the family, as it was the first wine to bear our name on the label. The simple letter 'Q' indicates vineyards and parcels that have been carefully selected.

When we started the project, the best parcels of each vineyard were marked with a "Q" (for Quality, in English), so that everyone who worked on these new wines would notice that this particular selection required special attention, in order to achieve grapes of exceptional quality. In addition, farm workers with better skills were summoned for this project. Zuccardi Q is a "Regional Wine". It is an assemblage of grapes from selected vineyards, from the best regions of Mendoza. Each plot is harvested separately and at different times, in order to achieve the best varietal expression in each place. — *Sebastián Zuccardi*

ZUCCARDI Q

CABERNET FRANC 2024

GRAPE COMPOSITION: 100% Cabernet Franc

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

Located between 1200 and 1700 meters of altitude, and only 600 meters away from the mountain front, San Pablo has a cold and extreme climate, with very low minimum temperatures. The landscape is full of trees and streams, creating a true oasis in the foothills. Its alluvial soils originated in the Las Tunas River and present a layer of medium gravel covered with calcareous material approximately one meter deep.

Gualtallary, Tupungato, Valle de Uco, Mendoza | 4462 ft.

At the foot of the Frontal Mountain Range, between 1,200 and 1,500 meters above sea level, Gualtallary has a temperate and arid climate: a true high-altitude desert. Its rugged terrain among the Jaboncillo Hills enclose very diverse soils with abundant calcareous material, formed by distinct layers of sand, caliche and stones.

ALCOHOL: 14.0% | TOTAL ACIDITY: 7.75 g/L | PH: 3.59

HARVEST: The 2024 harvest demonstrates high quality and health throughout the Uco Valley. Although temperatures during the ripening phase resembled those of a warm and dry summer, the wines exhibit a lot of freshness, with excellent natural acidity and balance. The red wines, there was very good phenolic ripeness, resulting in firm and elegant tannins, along with a complex aromatic palette featuring notes of fresh red fruit and excellent juiciness on the palate.

VINIFICATION: Fermentation with native yeasts in concrete vessels. Aging in foudres of 2500 liters and oak barrels of 500 liters.

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker



SCAN FOR MORE INFO



UPC# 7 58730 00909 0
12pk / 750ml



www.winesellersltd.com | @WinesellersLtd | 847.647.1100