

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

## CHARDONNAY 2025

GRAPE COMPOSITION: 100% Chardonnay

APPELLATION: 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.

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.

ALCOHOL: 13.0% | TOTAL ACIDITY: 6.52 g/L | PH: 3.22

HARVEST: The 2025 season began with a dry period and high temperatures, which led to an early start to the harvest. In March, temperatures dropped and ripening began to slow down. What had started as a warm and fast harvest ended up following the usual timing, with characteristics more typical of a cool year. Careful attention to the precise harvest moment for each variety and soil type in every area allowed us to achieve wines of great quality and balance, showing remarkable freshness, complexity, and structure.

VINIFICATION: Direct pressing. Fermentation with native yeasts. 50% of the wine was fermented and aged in used, untoasted French oak barrels of 500 liters. The remaining 50% was fermented and aged in concrete vessels. Without malolactic fermentation.

*Sebastián Zuccardi, Winemaking Director*  
*Laura Principiano, Head Winemaker*



UPC# 0 89832 84672 7  
12pk / 750ml



SCAN FOR MORE INFO

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