



UPC# 7 58730 00908 3 12pk/750ml

The Zuccardi 'Q' line represent wines of the highest quality made from the oldest vines, up to 40 years of age, grown at the foot of the Andes Mountains in the high altitude province of Valle de Uco of Mendoza. The rich climate and geography of our high elevation Valle de Uco vineyards provide excellent fruit ripening and concentration.

Zuccardi Q 2022 MALBEC

Zuccardi Q Malbec is sourced from select vineyard lots in Vista Flores (39041 ft) and La Consulta (3494 ft), Uco Valley. It has deep violet color with sweet tannins, dark plums, blackberries and spicy notes. It can be consumed now, but will age beautifully for several years. The front label image illustrates the stone walls of the Zuccardi winery rising from the Uco Valley soils symbolizing how the Andes mountains emerged millions of years ago.

WINE DATA:

GRAPE COMPOSITION: 100% Malbec

APPELLATION: La Consulta (3494 ft) Uco Valley, Mendoza and Vista Flores (3215 ft), Uco Valley, Mendoza.

ALCOHOL: 14.0% | TOTAL ACIDITY: 5.5 g/l | RESIDUAL SUGAR: 1.83 g/l

VINIFICATION: Selection of bunches. Tanks filled by gravity. Fermented with indigenous yeast with a soft extraction by delestage and pigeage. Skin maceration after fermentation for 20 days.

Complete malolactic fermentation, concrete and oak aging.

TASTING NOTES:

COLOR: Deep purple color, with bluish hues.

AROMA: Intense red fruits and flowers aromas, such as roses and violets. Herbal notes.

FLAVOR: Soft and silky entry, great structure, acidity that provides freshness and mineral texture. Long finish.

