

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*



UPC# 7 58730 00908
12pk / 750ml

ZUCCARDI Q MALBEC 2024

GRAPE COMPOSITION: 100% Malbec

APPELLATION: IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza | 3609 ft.

Located on the plain that extends south of the source of the Tunuyán River, between 1050 and 1150 meters of altitude, Paraje Altamira occupies the highest part of its alluvial fan. This place has a cool temperate climate, with great thermal amplitude. Its soils stand out for the presence of a large conglomerate of stones and granite gravel covered with calcareous material, where huge rocks can be found weighing up to 20 tons.

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: 5.34g/L | PH: 3.56

HARVEST: The 2024 harvest was mild and dry, with slow and gradual ripening, resulting in excellent health in the grapes and wines with freshness, structure, excellent natural acidity, balance, and elegance.

VINIFICATION: Selection of bunches. Filling of vessels by gravity. Fermentation with native yeasts in concrete vessels. Aged in concrete and used, untoasted French oak barrels of 500 liters.

TASTING NOTES:

Very intense violet-red color. Aromas of fresh red fruit, flowers, and herbs, followed by subtle notes of spice and mint. Firm and ripe tannins, with a fruity character, medium body, and a notably long finish. An elegant Malbec, characteristic of the Uco Valley.

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker



SCAN FOR MORE INFO

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