



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 2017 TEMPRANILLO

Zuccardi Q Tempranillo is sourced from select old vines on the Santa Rosa estate (2034 ft) in Mendoza. 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% Tempranillo

APPELLATION: Valle de Uco, Mendoza

ALCOHOL: 13.50%

VINIFICATION: Grapes were manually destemmed and softly crushed. Fermented with selected yeast with daily pigeage and delestage. Long skin maceration after fermentation with complete malolactic fermentation in barrels. Maturation in combination of French and American medium toasted oak barrels for one year.

TASTING NOTES:

COLOR: Intense red ruby color

AROMA: Ripe fruits such as figs, cherries, plums, integrated with spicy aromas due to the oak aging.

FLAVOR: Soft entry with firm tannins and balanced acidity. Persistent finish.



UPC# 7 58730 00906 9
12pk/750ml

