



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 UCO BLEND 2019



Zuccardi Q Uco Blend is sourced from select vineyard lots in Gualtallary, Tupungato (4590 ft) and Paraje Altamira, San Carlos (3609 ft), Uco Valley. 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: 60% Malbec, 30% Cabernet Franc, 10% Cabernet Sauvignon

APPELLATION: Paraje Altamira, San Carlos Uco Valley, Mendoza (3609 ft / 1100 meters) and Gualtallary, Tupungato, Uco Valley, Mendoza (4590 ft / 1400 meters).

ALCOHOL: 14.3% | TOTAL ACIDITY: 6.0 g/l | RESIDUAL SUGAR: 2.0 g/l

SOIL PROFILE: Alluvial, with gravel covered with calcium carbonate at shallow depth, calcareous sands.

HARVEST: 2019 vintage was an exceptional one, since climatic conditions allowed us to harvest each region, variety and soil type at the time we were expecting. Spring, in general, was humid (not necessarily rainy: but humid, with dew points, higher than average). It has been a year of cool temperatures during a full week of January, and then moderate temperatures always below average. This situation was replicated during February and March, however this was a year of high luminosity.

VINIFICATION: Selection of bunches and grains, filling tanks by gravity. Fermentation with indigenous yeasts with a gentle extraction by delestage and pigeage. Maceration on the pomace for 25 days. Malolactic fermentation and aging in oak barrels.

TASTING NOTES:

COLOR: Deep violet color.

AROMA: Intense red fruit and flower aromas. Spicy notes.

FLAVOR: Soft tannins, dark plums, blackberries and spicy notes. Long finish.

It can be consumed now but will age beautifully for several years.

UPC# 0 89832 92193 6
12pk/750ml

