

NEW WORLD
WINERY
OF THE YEAR
2022



ZUCCARDI
VALLE DE UCO

WORLD'S BEST
VINEYARDS
Hall of Fame

ZUCCARDI
VALLE DE UCO

THIRD GENERATION WINEMAKER SEBASTIAN ZUCCARDI BRINGS A NEW DETERMINATION TO EXPLORE ARGENTINA'S MANY MICROCLIMATES AND SOILS. IN 2000, ZUCCARDI STARTED MAKING WINES FROM GRAPES GROWN IN THE HIGH ALTITUDE UCO VALLEY VINEYARDS. THE INTENSITY OF FLAVOR THAT COMES FROM THE VINEYARDS IN EXTREME CONDITIONS IS EXPRESSED IN THE ZUCCARDI ICON SERIES.



UPC# 0 89832 84959 9
6pk | 750ml

ZUCCARDI TITO 2022

My grandfather Alberto, known by family and friends as Tito, was the one who, through his obsession with the struggle of man against the Mendoza desert, began in 1963 to plant the first family vineyards to show his innovative and efficient system of irrigation. That vineyard would lead him to discover that his passion was viticulture and that is the path that today is followed by the third generation of the family. Behind his quiet and smiling face, he had the conviction that nothing was impossible for him, so he started an irrigation system that was revolutionary for the entire Argentine West, but it also developed innovative and effective frost and hail control systems, and rescued traditional grape varieties long-forgotten in the region, such as Sangiovese, Tempranillo and Bonarda. Tito was a great visionary and was my grandfather, so I decided to make a wine that could reflect his spirit. Tito Zuccardi is a red wine from Paraje Altamira, that has no limits. - Sebastián Zuccardi

WINE DATA:

GRAPE COMPOSITION: 85% Malbec, 15% Cabernet Franc

APPELLATION: Paraje Altamira, San Carlos, Valle de Uco, Mendoza

VINIFICATION: It was a warm and dry vintage. These conditions guaranteed the exceptional health of all varieties. The wines show great color and freshness, characteristics of this season, thanks to the harvest of each plot at its optimum moment. Co-fermentation of the two varieties in concrete vessels, with native yeasts. Part of the wine was aged in concrete and the other part in French oak barrels of 500 lt, without toasting.

ALTITUDE: 3,608 ft / 1,100 meters above sea level

SOIL TYPE: Typical alluvial soil, very heterogeneous, with calcareous rock layers at variable depths.

ALCOHOL: 14% | TOTAL ACIDITY 5.97 g/l | RESIDUAL SUGAR 1.8 g/l

TASTING NOTES:

COLOR: Violet color with deep blue hues

AROMA: Black and red fruit and other herbal notes.

FLAVOR: The palate has a silky entry with nice and juicy tannins, aromatic and receiving end of a long and deep mouth complexity.

— WINEMAKER SEBASTIÁN ZUCCARDI



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