

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

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.



ZUCCARDI TITO 2023

My grandfather Alberto, known by family and friends as Tito, had an obsession: fighting against the desert in Mendoza. In 1963 he began planting the family's first vineyards to demonstrate his innovative and efficient irrigation system. Thus he discovered his passion was viticulture and started building the family business. Behind a calm and smiling exterior, Tito was alive with the conviction that nothing was impossible for him. He created an irrigation system that was revolutionary for the western region of Argentina, he also developed innovative vine management methods, effective systems to control frost and hail, and rescued traditional European varieties such as Sangiovese, Tempranillo, and Bonarda, long forgotten in the region. Tito was a great visionary, Tito was my grandfather. This wine reflects his spirit. Tito Zuccardi is a red wine made from Paraje Altamira grapes, a wine that has no limits. – Sebastián Zuccardi

WINE DATA:

GRAPE COMPOSITION: 85% Malbec, 15% Cabernet Franc

APPELLATION: IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. 1100 m | 3609 ft.

Paraje Altamira is 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.

HARVEST: The 2023 vintage was fresh and well balanced. The particular combination of intense sunlight with low temperatures allowed the vine to ripen steadily and keep its natural acidity intact.

VINIFICATION: Selection of clusters. 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 untoasted 500 liter French oak barrels.

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: 14.5% | TOTAL ACIDITY 5.63 g/l | PH 3.7

TASTING NOTES:

The combination of intense sunlight and low temperatures gave rise to elegant, fine and complex wines, with a great balance between juiciness and freshness.

UPC# 0 89832 84959 9
6pk | 750ml



SCAN FOR MORE INFO



SEBASTIÁN ZUCCARDI, WINEMAKING DIRECTOR
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