



brings a new determination to explore Argentina's many microclimates and soils. Since 2000, led by Sebastian, Zuccardi has been making wines from grapes grown in the Uco Valley. The Zuccardi Icon Series expresses the essence of the land from high altitude vineyards planted in extreme conditions.

– SEBASTIAN ZUCCARDI

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Growing up in the winery and vineyards, third-generation family-owner, Sebastian Zuccardi, has had a passion for wine making from a very early age. He learned as much as he could from his family enterprise before attaining an agronomist degree from Universidad Nacional de Cuyo. Then, he broadened his expertise and experience by working in various global wine regions: Northern and Southern Hemispheres. Applying his learning from each, he returned to Zuccardi to head up the Research and Development team at Zuccardi. Since 2005, he has lead the search for better vineyard sites, leading the team into the Uco Valley.

The Uco Valley at the foot of the Andes, Mendoza, is a cultivated oasis at the highest altitude. Through advanced practices such as satellite imagery, electromagnetic conductivity testing as well as the back-breaking work of soil profile digs (*calicata*), the team has purchased or planted 5 unique, high potential vineyard sites as well as leasing several others, each with its own characteristics and demands. The combination of 240 hectares/590 acres of vineyards with multiple microclimates, altitudes, types of soils results in multiple terroirs. Zuccardi has the challenge to interpret the terroir faithfully to express their identity in the wine.

#1  **WORLD'S BEST VINEYARDS 2021**
FOR THE THIRD YEAR RUNNING





THE WINERY

The completion of the new winery, located in Paraje Altamira in the southern part of the Uco Valley, allows Zuccardi to explore and express unique vineyards sites. Made from the very stones, sand and water of the place, the winery is not only an symbol to the region, but a part of its very terroir. The winery uses hundreds of 3" thick, unlined concrete fermentation vessels (eggs, amphorae, troncoconics) of varying sizes. These natural shapes and thick walls allow for a more natural condition in the fermentation of red wines. The resulting wines show better typicity and regionality. Sebastian's vision and minimally invasive, holistic philosophy are reflected in the efficient design. Sebastian's goal is to "not seek perfect wines, but those which express the place and the region."

THE RANGES

Ultra Icons



ZUCCARDI PARCELAS

Shows the uniqueness of a **certain piece of land (parcel)** within our own vineyards.

ZUCCARDI FINCAS

Shows the identity of **our own vineyards**, with our knowledge and interpretation as viticulturists. It also shares the identity of the area from where it comes.

ZUCCARDI ALUVIONAL & FOSIL

Shows the identity of a special small area (paraje) inside a Village, with specific climate/soil conditions. We can use grapes from **any vineyard that's inside that small area**.

ZUCCARDI ICONS

A collection of **single bottlings that express something very unique** – often times a single varietal or blend encompassing an experimental variety.

ZUCCARDI POLIGONOS

Shows the identity of a **single Village, through a specific varietal**. We can use grapes from any vineyard inside the Village boundaries (owned or purchased).

ZUCCARDI SERIE A & ZUCCARDI Q

Shows the **general character of the Valley/Region**. Grapes from throughout the Uco Valley are used.

