



POLÍGONOS OF THE UCO VALLEY IS A SELECTION THAT EXPRESSES THE PARTICULAR CHARACTERISTICS OF DIFFERENT TERROIRS WITHIN THE VALLEY. THESE ARE WINES FROM A SELECTION OF VINEYARDS THAT ACCOUNT FOR THE DIFFERENCES IN ALTITUDE, SOIL AND CLIMATE THAT CURRENTLY CHARACTERIZE THE SUBREGIONS OF SAN PABLO, PARAJE ALTAMIRA AND TUPUNGATO.

ZUCCARDI POLÍGONOS *Tupungato Semillón 2023*

WINE DATA:

GRAPE COMPOSITION: 100% Semillón

APPELLATION: El Peral, Tupungato, Valle de Uco, Mendoza

HARVEST: It was a great vintage. With a cool and humid climate, the clusters had the necessary time to reach maturity with a perfect balance of sugar and acidity. Our meticulous work separating plots and types of soil for harvesting (which has been going on for more than a decade) allowed us to harvest every corner of our vineyards at the perfect time, thus showing the great diversity that characterizes the Uco Valley.

VINIFICATION: Direct pressing. Fermentation with native yeasts. Both fermentation and aging were carried out in barrels of 132 gallon French oak, unroasted. No malolactic fermentation.

ALTITUDE: 3,930 ft / 1,200 mt above sea level

SOIL TYPE: Alluvial soils of the distal zone of the Las Tunas River fan and with contribution from the Lomas del Peral. Heterogenous. Depth between 3 and 5 feet with layers of small gravel with occasional calcerous coverage.

ALCOHOL: 13% | **TOTAL ACIDITY:** 7.2 g/l | **pH:** 3.16



UPC# 0 89832 92208 7
12pk | 750ml

— WINEMAKER SEBASTIÁN ZUCCARDI



www.winesellersltd.com | @WinesellersLtd | 847.647.1100