

NEW WORLD
WINERY
OF THE YEAR
2022



ZUCCARDI
VALLE DE UCO

WORLD'S BEST
VINEYARDS
2022
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 BOTÁNICO 2023

Botánico is a white wine of the landscape. It comes from our vineyards in Gualtallary Monasterio, Valle de Uco, at an altitude between 1,360 and 1,385 meters. The scenic beauty of the hills is complemented by the typical grasslands and flora of the area such as jarilla herbs, thyme, and broom shrubs.

Together they give way to the vineyards that try to capture the richness of these calcareous soils and the entire biosphere, achieving something unique, unrepeatable, which is expressed through this Chardonnay. Botánico is a wine from a Paraje. A combination of soil, climate and the typical vegetation of a place that make it something unique. – Sebastián Zuccardi

WINE DATA:

GRAPE COMPOSITION: Chardonnay

APPELLATION: Gualtallary, Tupungato, Valle de Uco, Mendoza. 1360 – 1385 m | 4462 – 4544 ft. At the foot of the Frontal Range, at an altitude between 4462 – 4544 ft, this area of Gualtallary that we know as "Monasterio" has a temperate and arid climate: a true high-altitude desert. Located in the small valley at the foot of the Jaboncillo Hills, the slopes and ravines enclose a landscape rich in thorny bushes, desert trees, and jarilla herbs, that grow alongside Chardonnay vines, upon sandy and calcareous soils with layers of caliche and stones.

HARVEST: The 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterized by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards allowed us to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

VINIFICATION: Selection of bunches. Direct pressing. Fermentation with native yeasts in concrete vessels. Aging in concrete vessels. Without malolactic fermentation.

ALTITUDE: 4,460 ft above sea level

SOIL TYPE: Sandy and calcareous soils with layers of caliche and stones.

ALCOHOL: 13.5% | TOTAL ACIDITY 7.21 g/l | PH 3.15

TASTING NOTES:

The wines show great purity and transparency, with vibrant acidity and an enormous complexity of aromas.



UPC# 0 89832 92289 6
6pk | 750ml



SCAN FOR MORE INFO



SEBASTIÁN ZUCCARDI, WINEMAKING DIRECTOR
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