

NEW WORLD
WINERY
OF THE YEAR
2022



ZUCCARDI
VALLE DE UCO

WORLD'S BEST
VINEYARDS
Hall of Fame 2022

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

HARVEST: It was a great vintage. With a cool and humid climate, the bunches 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 the harvest (which has taken 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: Selection of bunches. Direct pressing. Fermentation with native yeasts in concrete vessels. 70% of the wine was aged in concrete while the remaining 30% was aged in used, untoasted 500-litre French oak barrels. No malolactic fermentation.

ALTITUDE: 4,460 ft above sea level

SOIL TYPE: At the foot of the Cordillera Frontal, at an altitude between 4462 - 4544 ft, this area of Gualtallary 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. For this wine, the plots with the richest cliche soils were selected, resting on a base of alluvial stones covered with calcium carbonate.

ALCOHOL: 13% | **TOTAL ACIDITY** 7.17 g/l | **PH** 3.2 g/l

TASTING NOTES:

AROMA: Aromas of spiced apple and butterscotch.

FLAVOR: A high-energy palate comes straight from the terroir. Lightly buttery baked apple and peach flavors are pure and steady on a firm, balanced finish.

– WINEMAKER SEBASTIÁN ZUCCARDI



UPC# 0 89832 92289 6
6pk | 750ml

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our video!*



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