

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

Zuccardi Finca represents a deeper step in identifying the best micro-regions of Argentina.  
The term Finca determines a specific place, a small plot of unique features.

## FINCA LAS CERRILLADAS 2021

### FINCA | A RANGE OF SINGLE VINEYARD WINES

*With years of research and experience we gained in other areas of the Uco Valley, we decided to plant our first vineyards in Gualtallary, in the area known as Gualtallary Monasterio. Finca Las Cerrilladas, is located at an altitude of 1,360 meters, at the foot of the Jaboncillo Hills, called "cerrilladas" (hence its name). It is a vineyard of parcels, where each one accompanies the diversity of the calcareous soils and is surrounded by native vegetation from the area. We have divided the vineyard into 30 plots with different types of soils, aspects and sun exposure, and distinct methods of cultivation. Each lot was vinified separately, to then develop the wine through a blend that best represents the identity of this vineyard.*

"This Finca wine is 100% Malbec with a great sense of place." –Sebastián Zuccardi

GRAPE COMPOSITION: 100% Malbec

THE PLACE: Finca Las Cerrilladas, Gualtallary, Tupungato, Valle de Uco, Mendoza.

This vineyard is planted at an altitude of 4462 feet, at the foot of the Jaboncillo hills, called cerrilladas, in the paraje of Gualtallary that we know as "Monasterio." It is the result of our search for synthesis between the vineyard and the landscape. Its 30 parcels, surrounded by native vegetation of the area, respect the richness of the topography and soil types of this place, where caliche and gravel covered in calcareous material abound, amongst an authentic mountain desert climate.

ALTITUDE: 4,462 feet / 1,360 meters above sea level

SOIL TYPE: 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 Malbec plants. For this wine, the plots with the richest caliche soils were selected, resting on a base of alluvial stones covered with calcium carbonate.

HARVEST: 2021 was a great harvest. With cool and humid weather, the grape clusters had the necessary time to reach maturity with a perfect balance of sugar and acidity, and a strong tannin structure. Our meticulous work of separating plots and soil types for harvesting (which has been ongoing for over a decade) allowed us to harvest every corner of our vineyards at the perfect moment and thus showcase the great diversity that characterizes the Uco Valley.

VINIFICATION: Manual harvest with selection of bunches. Filling of vessels by gravity. Fermentation with native yeasts in concrete vessels. Aging in concrete vessels.

ALCOHOL: 14.1% | TOTAL ACIDITY: 5.97 g/l | pH: 3.65



UPC# 0 89832 92298 8  
6pk / 750ml

SEBASTIÁN ZUCCARDI, WINEMAKING DIRECTOR  
LAURA PRINCIPIANO, HEAD WINEMAKER



www.winesellersltd.com | @WinesellersLtd | 847.647.1100