

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.



UPC# 0 89832 92329 9 6pk / 750ml

FINCA LOS MEMBRILLOS SEMILLON 2020

FINCA | A RANGE OF SINGLE VINEYARD WINES

More than 20 years ago, a family of winegrowers from La Consulta planted this vineyard, which the Zuccardi family purchased in 2008. Where was an indelible stamp on it, which made it resemble some of the oldest vineyards in the area. Its traditional furrow irrigation system, its carob wood posts and its rows of quince trees surrounding the vineyard are its hallmarks, and at the same time a tribute to the rich winemaking legacy of the region. We wanted to honor the history of this area, the soils and climate of Finca Los Membrillos, so we were drawn to plant our first Semillon vines in Paraje Altamira.

"Semillon is a variety that means so much to our country and our history. It is the variety with which the white wines of the Uco Valley have traditionally been made. It is a very unique variety that deserves a unique vineyard." —Sebastián Zuccardi

GRAPE COMPOSITION: 100% Semillon

THE PLACE: Finca Los Membrillos, IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. This vineyard, located at 1060 meters above sea level, is surrounded by rows of quince trees that honor the rich historic traditions of the viticulturists of the southern Uco Valley. Harvested while respecting the diversity of its soil types, this Semillon expresses the typical complexity of Paraje Altamira, where veins of sandy and semi-deep soils coexist with others rich in stones covered with calcareous material

VINIFICATION: Manual harvest with bunch selection. The entire wine was fermented with native yeasts in untoasted French oak barrels and foudres. The wine was aged for two years in the same oak vessels.

ALTITUDE: 3,478 feet / 1,060 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: 2019 was an exceptional harvest, fresh and dry. With temperatures that were below average and with a great thermal amplitude. The climatic conditions gave us very good natural acidity, very well-structured tannins, excellent fruit and not overripe.

ALCOHOL: 13.0% | TOTAL ACIDITY: 7.24 g/l | pH: 3.07



SEBASTIÁN ZUCCARDI, WINEMAKING DIRECTOR LAURA PRINCIPIANO, HEAD WINEMAKER