

ZUCCARDI



ZUCCARDI Q MALBEC 2012

GRAPE COMPOSITION 100% Malbec

ORIGIN **La Consulta**, Uco Valley, Mendoza.
Altitude: 3608 ft / 1100 masl.
Soil texture: Sandy-lime-clay.

Gualtallary, Tupungato, Uco Valley, Mendoza.
Altitud: 1250 masl. / 4035 ft
Soil texture: Sandy-lime-clay.

HARVEST DATE Manual harvested in plastic boxes the first and second weeks of April.

ALCOHOL 15% vol. | TOTAL ACIDITY 5.90 g/l | RESIGUAL SUGAR 3.50 g/l

VINIFICATION

Selection of bunches and grapes. Destemming and gently crushing, then classic fermentation with indigenous yeast with a soft extraction by *delestage* and *pigeage*. Maceration in skin for 30 days. Aged for 12 months in French oak barrels medium toasted. 6 months in bottle before launch

TASTING NOTES

Intense purple color with blue hues.

Intense aromas of ripe red and black fruits such as blueberry and cassis. Very intense spicy notes with great complexity.

Soft and silky entry. Great structure and soft tannins. Very long finish.

Sebastian Zuccardi, Winemaker