

ZUCCARDI

ZUCCARDI SERIE A MALBEC 2013



GRAPE COMPOSITION 100% Malbec

ORIGIN Uco Valley.

HARVEST DATE Handpicked grapes in plastic boxes during the first and second weeks of April.

ALCOHOL 14,2% vol. | **TOTAL ACIDITY** 5.25 g/l | **RESIGUAL SUGAR** 2.50 g/l

VINIFICATION The grapes were selected, destemmed and crushed. They underwent cold maceration for 5-7 days before classic vinification with indigenous yeast and fermented at 77°F (25-27°C). Then macerated for 20 days with daily *remontage* and *delestage*. Part of the wine was aged in French oak barrels for 10 months.

TASTING NOTES Great fruit; more black than red, with spicy aromas. Very fresh but round as well. The 2013 vintage provided elegant fruit, with great natural acidity. Great example of a Malbec from the Uco Valley.

Rubén Ruffo, Winemaker