



Serie A, Malbec, Zuccardi

Mendoza, Argentina



Product code	ZU02ZZRC
Grapes	Malbec
Country	ARGENTINA
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Zuccardi
Vintage	2024



Vegan



Vegetarian



Producer

Zuccardi Valle de Uco brings together three generations of our family, united by our passion for cultivating wines that express the unique identity of the terroir

Zuccardi, founded by José Zuccardi, is a family-owned winery with a strong commitment to sustainability, innovation, and quality. The winery's name is inspired by the family's values and its connection to the land, specifically reflecting the founder's daughter, Julia Zuccardi. As the business continues to grow, the winery remains dedicated to producing wines and olive oils that showcase their passion for the region and commitment to environmental stewardship. Today, Zuccardi is recognized as one of the most important wineries in Argentina, both for its contribution to the country's wine industry and its leadership in organic farming.

Tasting Notes

This wine to the eye presents dark violet color, with black reflections. On the nose, it offers an elegant combination of ripe plums, blackberries and flowers with hints of black pepper, intermingled with aromas of chocolate and vanilla. The palate is concentrated and rich, repeating aromas perceived on the nose and complemented by herbal notes of thyme and oregano. It has fresh acidity and excellent structure and length.

Viticulture

Located in Perdriel, in the foothills of the Andes, the estate covers a little over 35 hectares of vineyard planted. The vineyards lie at 1,000 metres altitude on alluvial soils with a stony sand over a richer clay layer below and many vines are over 50 years old. Precision viticulture, a system that analyses specific areas within a vineyard so as to better manage them and have less of an environmental impact is employed here.



The climate is very hot in summers and very cold in the winter and even in the summer, there are significant diurnal differences due to the altitude. With very low rainfall the vineyards are set up with drip irrigation. Harvesting is done by hand.

Winemaking

"Grapes: From El Cepillo (1200 m.a.s.l. - calcareous soils), Altamira (1100 m.a.s.l. - calcareous soils) and Perdriel - Luján de Cuyo (950 m.a.s.l. - 950 m.s.l- loamy soils). Vineyards: Yields less than 5 tons per hectare. Harvest: Harvested by hand in 17 kg plastic bins. Selection: Double manual selection of clusters and berries. Maceration: During 2 days at 8°C. Alcoholic fermentation: Carried out with indigenous yeasts for 10-12 days in stainless steel tanks. Malolactic fermentation: Complete in stainless steel tanks. Aging: In first use French oak barrels for 10-12 months."

Awards

90 puntos Robert Parker Wine advocate (2020)
91 points James Suckling (2018)