ZUCCARDI
VALLE DE UCO

ZUCCARDI Q CABERNET SAUVIGNON 2019

La Consulta, San Carlos, Mendoza. Altitude: 990 masl
Gualtallary, Tupungato, Valle de Uco. Altitude: 1400 masl

The launch of Zuccardi Q, in 1999, was a great wish for my father, who continued working the vineyard that my grandfather started, back in 1963.
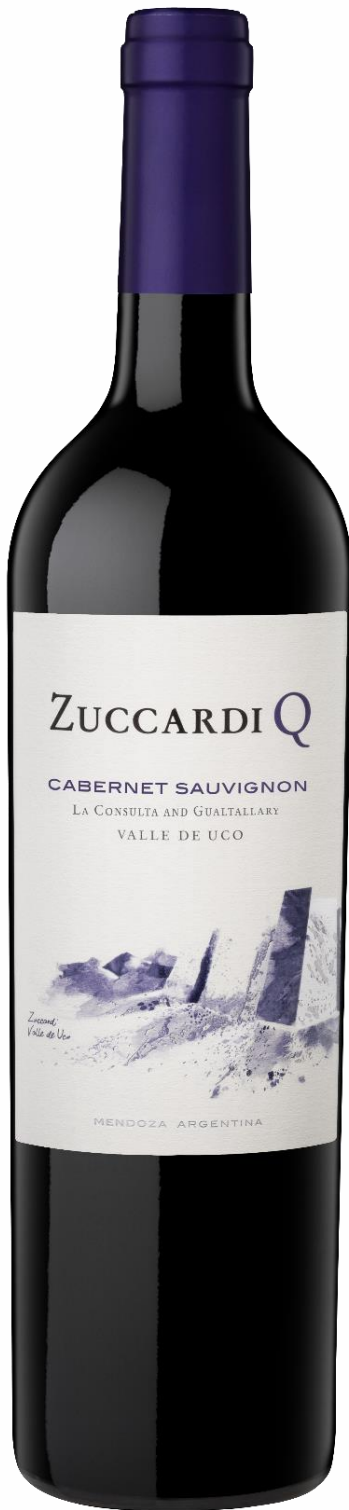
Zuccardi Q is special for the family, as it was the first wine to bear our name on the label. The simple letter 'Q' indicates vineyards and parcels that have been carefully selected.

When we started the project, the best parcels of each vineyard were marked with a "Q" (for Quality, in English), so that everyone who worked on these new wines would notice that this particular selection required special attention, in order to achieve grapes of exceptional quality.

In addition, farm workers with better skills were summoned for this project.

Zuccardi Q is a "Wine of Region". It is an assembalge of grapes from selected vineyards, from the best regions of Mendoza. Each plot is harvested separately and at different times, in order to achieve the best varietal expression in each place.

Sebastián Zuccardi
Viticulturist

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SOIL PROFILE

Alluvial, with gravel covered with calcium carbonate at a shallow depth, calcareous sands.

HARVEST

Exceptional harvest, fresh and dry. With temperatures that were below the average and a great thermal amplitude. The climatic conditions gave us very good natural acidity, tannins with a very good structure, excellent fruit and no over-ripeness.

VINIFICATION

Selection of bunches and grains, filling tanks by gravity.
Fermentation with indigenous yeasts with a gentle extraction by delestage and pigeage. Maceration on the pomace for 25 days. Malolactic fermentation and aging in oak barrels.

GRAPE	ALCOHOL
100% Cabernet Sauvignon	14 % vol.

TOTAL ACIDITY	RESIDUAL SUGAR
5, 9 g/l	1, 93 g/l

SEBASTIÁN ZUCCARDI, Viticulturist.