



ZUCCARDI Q CHARDONNAY 2020

*Gualtallary, Tupungato, Valle de Uco, Mendoza. Altitude: 1350 masl
El Peral, Tupungato, Valle de Uco, Mendoza. Altitude: 1200 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 assemblage 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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ORIGIN

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SOIL PROFILE

Gualtallary: Soils originated in the alluvial fan of the Las Tunas river, and with wind contributions. Very heterogeneous. Generally sandy of little or medium depth. It has medium-sized gravels, caliche, and abundant calcium carbonate deposits.

El Peral: Alluvial soils of the distal zone of the Las Tunas River fan and with contribution from the Lomas del Peral. Heterogeneous. Depth between 1.00 and 1.50 m, with layers of small gravel with occasional calcareous coverage.

HARVEST

Very particular vintage, characterized by limited yields and by the high speed of maturity, which made it one of the fastest and most challenging that we remember. Grapes from all areas and varieties arrived at the winery with unbeatable health and high quality. The wines generally show excellent aromatic complexity and a lot of juiciness, texture and structure in the mouth.

VINIFICATION

Direct pressing. Fermentation with native yeasts.
50% of the wine is fermented and aged in used 500-liter French oak barrels, without toasting. The remaining 50% ferments and is aged in concrete vessels. No malolactic fermentation.

GRAPE

100% Chardonnay

ALCOHOL

13,5 % vol.

TOTAL ACIDITY

6,86 g/l

RESIDUAL SUGAR

2 g/l



SEBASTIÁN ZUCCARDI, Viticulturist.