



## ZUCCARDI Q TEMPRANILLO 2016

*Santa Rosa, Mendoza .Altitude: 620masl.*



The launch of Zuccardi Q in 1999 was a great yearning for my dad, who did the work in the vineyards started by my grandfather, beyond 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' shows vineyards and plots that have been chosen.

When we started the project, the best plots of each vineyard were marked with a "Q" (for Quality, in English), a way that all those who work on these

new wines, advise that this particular selection, request special attention in order to achieve grapes of exceptional quality. Also, the farm workers with better skills were called for this project.

Zuccardi Q is a "Region Wine". It is a cut of selected 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 location.

*Sebastián Zuccardi*



## ZUCCARDI Q TEMPRANILLO 2016

### ORIGIN

Santa Rosa, Mendoza. Altitude: 620 masl.

### SOIL PROFILE

It is a soil of very deep alluvial origin. Without impediments or presence of gravels.

### HARVEST

2016 was one of the coldest years of recent times. The average temperatures was also lower, which made the ripening of the grapes very slow and the yields very low.

### 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

100% Tempranillo

### ALCOHOL

14 % vol.

### TOTAL ACIDITY

6 g/l

### RESIDUAL SUGAR

2 g/l

SEBASTIAN ZUCCARDI, Viticulturist.

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