



JOSÉ ZUCCARDI MALBEC 2020

*IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. 1100 m | 3609 ft.
Gualtallary, Tupungato, Valle de Uco, Mendoza. 1360 m | 4462 ft.*



VITICULTURIST WINES

My father has always enjoyed the challenges. In 2000, he started working on the best family wine. His objective went beyond a particular wine: he invited us to dream, he motivated us to feel that the family could make great wines. With the 2002 vintage came this wine called Zeta, which combined the pioneering spirit with the family vision.

It was an assemblage that truly identified us. A blend of Malbec – the most important variety in Argentina – with Tempranillo, the variety that communicated the visionary spirit of the Zuccardi.

I felt a change was necessary for 2013 vintage. The result is this wine that bears my father's name and that shows the evolution of our cosmovision over the years.

José Zuccardi is a Malbec from the mountain, from vineyards in Uco Valley with a high concentration of stones and calcium carbonate in the soils. It is fermented in concrete tanks without epoxy and aged in large oak barrels (foudres).

Sebastián Zuccardi



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ORIGIN

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THE PLACE

Paraje Altamira (Malbec): Located on the plain that extends south of the source of the Tunuyán River, between 1050 and 1150 meters of altitude, Paraje Altamira occupies the highest part of its alluvial fan. This place has a cool temperate climate, with great thermal amplitude. Its soils stand out for the presence of a large conglomerate of stones and granite gravel covered with calcareous material, where huge rocks can be found weighing up to 20 tons.

Gualtallary (Malbec & Cabernet Sauvignon): At the foot of the Frontal Mountain Range, between 1,200 and 1,500 meters above sea level, Gualtallary has a temperate and arid climate: a true high-altitude desert. Its rugged terrain among the Jaboncillo Hills enclose very diverse soils with abundant calcareous material, formed by distinct layers of sand, caliche and stones.

HARVEST

The 2020 was a very particular vintage, characterized by limited yields and a high speed of maturity, which made it one of the fastest and most challenging that we remember. The grapes from all areas and varieties arrived at the winery with unbeatable health and the highest quality. The wines generally show excellent aromatic complexity and great juiciness, texture and structure in the mouth.

VINIFICATION

Selection of clusters. Fermentation with native yeasts in concrete vessels. Aged for 24 months in foudres (2500 liters).

COMPOSITION

VARIETIES: 95% Malbec - 5% Cabernet Sauvignon
ALCOHOL: 14,5% vol.
TOTAL ACIDITY: 5,96 g/l
PH: 3,59

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker