



ZUCCARDI SERIE A MALBEC 2023

Valle de Uco, Mendoza, Argentina. 950 – 1400 m | 3117 – 4593 ft.



REGIONAL WINES

The Zuccardi Serie A line highlights the richness and diversity of Argentina.

Serie A comes from "Argentina Series" and expresses the most representative varieties from the best regions for each and from selected vineyards along the Andes Mountains.

Sebastián Zuccardi



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ORIGIN

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THE PLACE

The characteristics of the Uco Valley are influenced by its proximity to the Andes Mountains: the high altitude, great thermal amplitude and a cool climate during the ripening months. The alluvial soils, originated millions of years ago in the mountain range, are very heterogeneous and have large deposits of stones and minerals.

VINIFICATION

The grapes were destemmed and crushed. The must underwent a cold maceration for 5 to 7 days before classic vinification with native yeasts. The wine was fermented between 25 and 27° C (77° F). Maceration for 20 days with periodic pump-overs and delestages. Part of the wine was aged in French oak barrels.

TASTING NOTES

Intense and lively purple color. The nose presents ripe red fruit such as plum and cherry and subtle herbal notes. Approachable and round tannins on the palate, balanced acidity and a fruity finish. Medium-bodied, elegant and fresh, with all the typicity of Malbec from the Uco Valley.

COMPOSITION

VARIETY: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,7 g/l

PH: 3,62