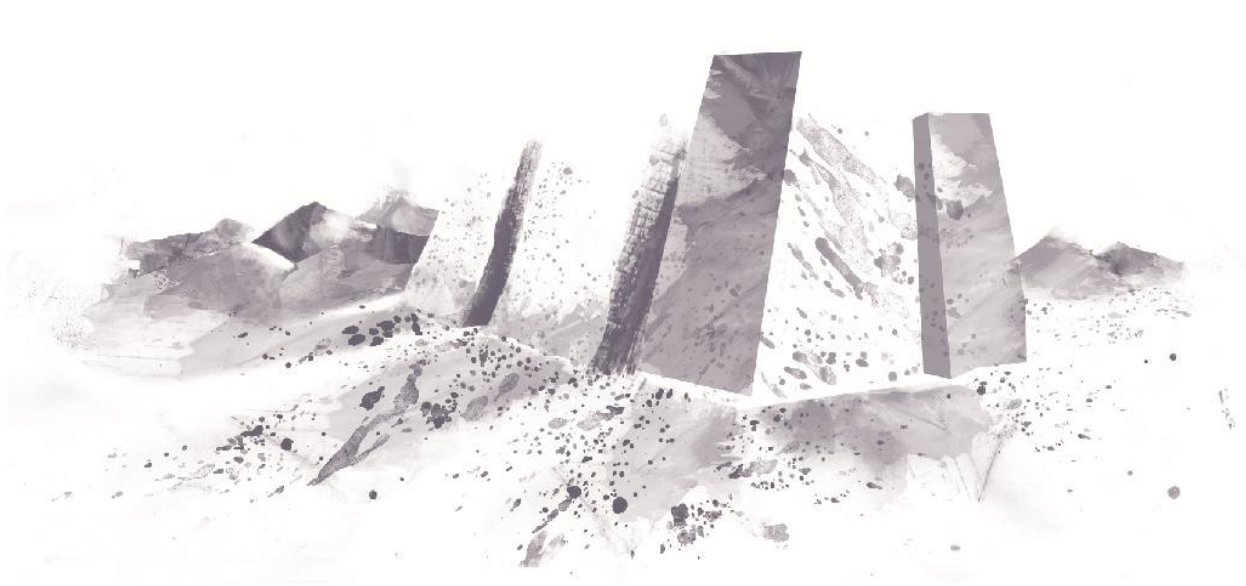




ZUCCARDI Q CABERNET FRANC 2024

IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. 1100m | 3609 ft
IG San Pablo, Tunuyán Valle de Uco, Mendoza. 1400 m | 4593 ft



REGIONAL WINES

The launch of Zuccardi Q, in 1999, was a great wish for my father, who continued working the vineyards 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 "Regional Wine". 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



ZUCCARDI Q CABERNET FRANC 2024

ORIGIN

IG Paraje Altamira, San Carlos, Valle de Uco. 1100 m | 3609 ft.

IG San Pablo, Tunuyán, Valle de Uco. 1400 m | 4593 ft.

THE PLACE

Paraje Altamira: 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.

San Pablo: Located between 1200 and 1700 meters of altitude, and only 600 meters away from the mountain front, San Pablo has a cold and extreme climate, with very low minimum temperatures. The landscape is full of trees and streams, creating a true oasis in the foothills. Its alluvial soils originated in the Las Tunas River and present a layer of medium gravel covered with calcareous material approximately one meter deep.

HARVEST

The 2024 harvest demonstrates high quality and health throughout the Uco Valley. Although temperatures during the ripening phase resembled those of a warm and dry summer, the wines exhibit a lot of freshness, with excellent natural acidity and balance. The red wines, there was very good phenolic ripeness, resulting in firm and elegant tannins, along with a complex aromatic palette featuring notes of fresh red fruit and excellent juiciness on the palate.

VINIFICATION

Fermentation with native yeasts in concrete vessels. Aging in foudres of 2500 liters and oak barrels of 500 liters.

COMPOSITION

VARIETY: 100% Cabernet Franc ALCOHOL: 14% vol.

TOTAL ACIDITY: 7,75 g/l PH: 3,59

RESIDUAL SUGAR: 2 g/l

*Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker*