



ZUCCARDI Q CABERNET SAUVIGNON 2022

IG La Consulta, San Carlos, Mendoza. 990 m | 3248 ft
Gualtallary, Tupungato, Valle de Uco. 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



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ORIGIN

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THE PLACE

La Consulta: La Consulta has some of the oldest vineyards in the Uco Valley. This plain, which extends along the right bank of the Tunuyán River, at an altitude between 950 and 1050 meters, has ideal climatic and soil conditions for the cultivation of Cabernet Sauvignon.

Gualtallary: 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 2022 vintage was fresh and well balanced. The particular combination of intense sunlight with low temperatures allowed the vine to ripen steadily and keep its natural acidity intact. These conditions gave rise to elegant, fine and complex wines, with a great balance between juiciness and freshness.

VINIFICATION

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

COMPOSITION

GRAPE: 100% Cabernet Sauvignon

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,78 g/l

PH: 3,66

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker