



ZUCCARDI Q CHARDONNAY 2023

Gualtallary, Tupungato, Valle de Uco, Mendoza. 1400 m | 4593 ft
IG El Peral, Tupungato, Valle de Uco, Mendoza. 1200 m | 3937 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.

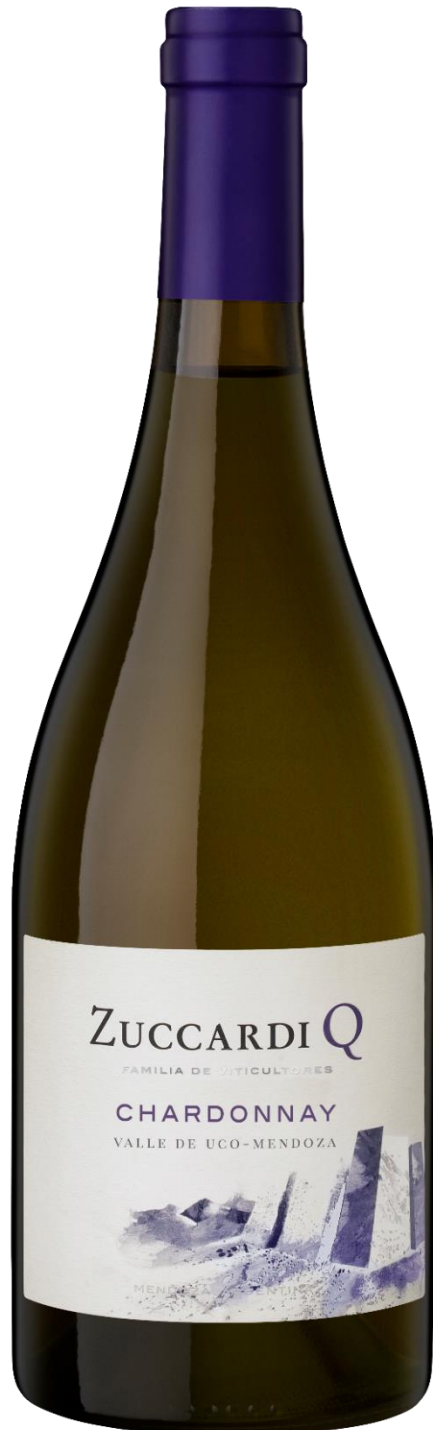
Zuccardi Q is special for the family, as it was the first wine to bear our name on the label. The simple letter 'Q' indicates vineyards and parcels that have been carefully selected.

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

Gualtallary, Tupungato, Valle de Uco. 1400 m | 4593 ft.

IG El Peral, Tupungato, Valle de Uco. 1200 m | 3937 ft.

THE PLACE

El Peral: Surrounded by the hills of El Peral and Tupungato, between 1150 and 1200 meters of altitude, El Peral enjoys a cool microclimate with cold nights. Its soils are diverse, coming from the alluvial fan of the Las Tunas River, with medium depth and layers of small gravel with occasional calcareous material covering the gravel.

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 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterized by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards allowed us to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

The wines show great purity and transparency, with vibrant acidity and an enormous complexity of aromas.

VINIFICATION

Direct pressing. Fermentation with native yeasts. 50% of the wine was fermented and aged in used, untoasted French oak barrels of 500 liters. The remaining 50% was fermented and aged in concrete vessels. Without malolactic fermentation.

COMPOSITION

VARIETY: 100% Chardonnay

ALCOHOL: 13,5% vol.

TOTAL ACIDITY: 7,54 g/l

PH: 3,18

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