



## ZUCCARDI Q MALBEC 2022

*IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. 1100m | 3609 ft*  
*IG Los Chacayes, Tunuyán, Valle de Uco, Mendoza. 1000 m | 3281 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 MALBEC 2022

### ORIGIN

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

IG Los Chacayes, Tunuyán, Valle de Uco. 1000 m | 3281 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.

**Los Chacayes:** Located in the West of the Uco Valley, on the alluvial fan of the Arroyo Grande and between 1000 and 1250 meters of altitude; with a temperate and sunny climate and sandy soils with small 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

Selection of bunches. Filling of vessels by gravity. Fermentation with native yeasts in concrete vessels. Aged in concrete and used, untoasted French oak barrels of 500 liters.

### COMPOSITION

VARIETY: 100% Malbec ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,7 g/l PH: 3,66

### WINEMAKER'S NOTES

Very intense violet-red color. Aromas of fresh red fruit, flowers, and herbs, followed by subtle notes of spice and mint. Firm and ripe tannins, with a fruity character, medium body, and a notably long finish. An elegant Malbec, characteristic of the Uco Valley.

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