

ZUCCARDI - VALLE DE UCO

\$213.25

* Suggested retail price

Zuccardi Finca Piedra Inifinita Paraje Altamira Valle de Uco 2017

	Product code	14831913
iid	Format	6x750ml
	Listing type	SAQ Specialty by lot
Ĺ	Status	Available
•	Type of product	Still wine
~	Country	Argentina
Ø	Regulated designation	Geographical Indication (GI)
9	Region	Valle de Uco
#	Varietal(s)	Malbec 100 %
%	Alcohol percentage	14,5%
3	Colour	Red
	Sugar content	1.8
T-	Closure type	Cork

ABOUT THIS WINERY

Sebastián Zuccardi grew up in a family with a strong visionary and innovative spirit. Since 1963, when his grandfather planted the first hectares in Maipú, Mendoza, the Zuccardi family has not stopped growing and developing. It has become a leader in Argentine wine production. Today, Sebastián is leading a team of agricultural engineers and enologists to produce the highest quality wines in the Uco Valley.

TASTING NOTES

It has reached a level of stratospheric precision, the symmetry and elegance of this vintage is truly captivating. Everything seems to be in its right place, there is great harmony, its aromas are clean and pure and its liquid chalk texture is marked. It combines power and elegance, energy and finesse. I think it is the best wine that Zuccardi has produced so far and has earned it a three-digit score", Gutiérrez wrote about Finca Piedra Infinita. Food and wine pairing:Barbecue, sausage casser...

PRODUCT NOTES

PARAJE ALTAMIRA 1100 MASL. Very stony, calcareous and heterogeneous. For this wine, plots of soils with a sandly loam surface layer berteen 20 and 60 cm thick were selected, resting on a horizon of granite stone covered with calcium carbonate.

PRODUCTION NOTES

Manual harvest with bunch selection

the warm summer brought forward the start of the harvest ans we worked to harvest each plot

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at its optimun point, avoiding over-ripenig. Fermentation in concrete vats without epoxy, with native yeasts. 30% of the wine was aged in 500L oak barrels and the rest in concrete vats.





