

ARGENTINA
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Familia Zuccardi Fósil Chardonnay 2021 - TS

Province: Mendoza

Region: Tunuyán, Uco Valley

Subregion: San Pablo (IG)

Elevation: 1.400 masl

Varietal: 100% Chardonnay

Soil Composition: alluvial soils originated from the Las Tunas River with a layer of medium-sized stones covered with calcium carbonate starting at 80 cm deep.

Winemaking and ageing

Selection of bunches. Filling of the concrete vessels by gravity.

Yeasts: native

Fermentation container: concrete vessels

Malolactic fermentation: no

Ageing container size/ material: 70% of the wine is aged in concrete while the remaining 30% is aged in used, untoasted 500 liter French oak barrels

Analytical data

Alcohol: 13%

Ph: 3,2

Residual sugar: 2,1 g/L

Acidity: 7,07 g/L

Sebastián Zuccardi, Winemaking Director & Laura Principiano, Head Winemaker

Zuccardi Piedra Infinita Malbec 2019 – TS

Province: Mendoza

Region: Uco Valley

Subregion: Paraje Altamira

Elevation: 1.100 masl

Varietal: 100% Malbec

Vineyard size: 37 ha

Vineyard age: 14 years old

If it is a single vineyard, the number of plants per hectare: 7,000 plants

Yields: on average between 7,000 and 8,000 kg/ha

Irrigation: drip irrigation

Soil composition: shallow alluvial soil. Superficial horizon of sandy texture, and subsoil with large stones covered with limestone, coming from the alluvial fan of the Tunuyán river

Training method: trellis

Harvest date: around 10th to 15th of March 2019.

Type of viticulture: sustainable

Winemaking and ageing

Whole cluster: yes, 50%

Yeasts: native

Fermentation container: concrete vessels without epoxy

Maceration technique: classic 13 days total. During fermentation, periodic delestages and pigeages. Once the fermentation is finished, the cap continues to be moistened in a very gentle way.

Fermentation temperature: 24° to 28°C

Length of fermentation: 7 days

Malolactic fermentation: 100% with native bacteria

Ageing Container Size/Material: concrete Vessels

Time of ageing in container: 18 months

Time of ageing in bottle: 2 years

Analytical data

Alcohol 14%

Ph 3.64

Residual sugar 1.8 g/l

Acidity 5.93 g/l

Sulfites: 45 mg/l

Winemakers: Laura Principiano & Sebastián Zuccardi