

# ZUCCARDI



## ZUCCARDI Q CABERNET 2013

**GRAPE COMPOSITION** 100% Cabernet Sauvignon

**ORIGIN** **La Consulta**, Uco Valley, Mendoza.  
Altitude: 3608 ft / 1100 masl.  
Soil texture: Sandy-lime-clay.

**Gualtallary**, Tupungato, Uco Valley, Mendoza.  
Altitude: 1250 masl. / 4035 ft  
Soil texture: Sandy-lime-clay.

**HARVEST DATE** Manually harvested in plastic boxes the third week of April.

**ALCOHOL** 14.5% vol. | **TOTAL ACIDITY** 6.23 g/l | **RESIDUAL SUGAR** 2.00 g/l

**VINIFICATION** Selection of bunches and grapes. Tanks filled by gravity. Fermented with indigenous yeast with a soft extraction by *delestage* and *pigeage*. Skin maceration after fermentation for 20 – 25 days.

Malolactic fermentation and oak aging for 12 months in first, second and third use French barrels.

Stored for one year in the bottle before launching.

**TASTING NOTES** Intense purple color with red hues.

Great intensity with ripe red and black fruits notes such as blueberry and cassis. Some black and red pepper notes.

Full bodied with great structure. Very long finish.

*Sebastian Zuccardi, Winemaker*