

Grapes
100% Malbec

Region/Appellation
Paraje Altamira, Uco Valley

Alcohol by volume
14.50%

Residual Sugar
2.35 g/l

pH
3.7

Total Acidity
5.51 g/l

Drinking Window
2024 - 2036

Tasting Guide
A B C **D** E
Light Medium Full

Tasting note printed
22/12/2024

Finca Canal Uco 2016 6x75cl

Winemaker Notes

Zuccardi Fincas seeks to highlight the maximum concept of terroir, showing the characteristics of the Uco Valley vineyards, which make them unique and unrepeatable.

Vineyard

Alluvial, sandy loam soil with middle depth of 60cm - 1.97 feet. Below rocks with a layer of clay inside and covered with calcium carbonate.

Winemaking

The grapes were selected Hand, destemmed and crushed. Fermentation with native yeasts in tronco-conical concrete vats without epoxy. 30% of the wine was aged in 500L oak barrels and the rest in concrete vats

Vintage

The best description for the 2016 harvest is "Unique", complex and challenging with respect to the climate and one of the shortest with smallest yields on record since 1960. The harvest started on the 5th of April with parcels of Malbec. We also harvested certain parcels earlier that are rocky and more calcareous and which showed very high quality.

Food match

Grilled and Roasted Red Meats

The best steak and chips your money can buy!

