

# José Zuccardi Malbec 2019

## 6x75cl

### Grapes

95% Malbec  
5% Cabernet Sauvignon

### Region/Appellation

Uco Valley

### Alcohol by volume

14.50%

### Residual Sugar

2.82 g/l

### pH

3.4

### Total Acidity

5.29 g/l

### Drinking Window

2024 - 2029

### Tasting Guide

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

### Tasting note printed

22/12/2024

### Winemaker Notes

Sebastián Zuccardi made this wine to honour his father José. A traditional Malbec with black fruit notes at the fore and a touch of Cabernet Sauvignon.

### Vineyard

Malbec from Paraje Altamira and Cabernet Sauvignon from Gualtallary.

### Winemaking

Selected bunches. Tanks are filled by gravity. Fermented in concrete vats with native yeast. Maceration for 20 days with daily delestage and piegeage. Aged in oak foudres. Bottled unfiltered.

### Vintage

The 2019 vintage was an exceptional one where the climatic conditions allowed us to harvest each region, variety and soil type at the time we were expecting. We spent much of our days tasting grapes and dening the right moment to harvest on where we found that the grape showed the greatest balance to express the purity of the place. In this season, we had no spring frosts; there were only a couple nights with isolated frosts, and in low and cold areas the temperatures were just below 0°C, without causing any harm. Spring was generally humid (not necessarily rainy: but humid, with dew points that were higher than average). In 2019 there were no autumn frosts in any of our vineyards until the end of April. Overall, the 2018-2019 was a fresh season, more similar to the 2016, than to the 2017, but dry. It has been a year of cool temperatures during a full week of January, and then moderate temperatures always below average. The same thing happened during February and March, however this was a year of high luminosity. The climatic conditions provided to the wines very good natural acidity, tannins with good structure, excellent fruit, without over ripening.

### Food match

Grilled and Roasted Red Meats

Try with farmer's style pork chops or slow-cooked pork ribs

