

**Grapes**  
100% Tempranillo

**Region/Appellation**  
Santa Rosa, Mendoza

**Alcohol by volume**  
14.50%

**Residual Sugar**  
1.9 g/l

**pH**  
3

**Total Acidity**  
5.93 g/l

**Drinking Window**  
2023 - 2027

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

**Tasting note printed**  
22/12/2024

# Q Tempranillo 2017

## Winemaker Notes

This is a wine of great structure with notes of tobacco, leather and chocolate. It can be enjoyed now but will also age beautifully over several years.

## Vineyard

Zuccardi Q Tempranillo is sourced from selected old vines from Santa Rosa vineyards in Mendoza.

## Winemaking

Selected bunches. Tanks are filled by gravity. Fermented in concrete vats with native yeast with a soft extraction by delestage and pigeage. Skin maceration after fermentation for 20-25 days. Full malolactic fermentation and oak ageing.

## Vintage

Thanks to climatic conditions, we achieved wines with great equilibrium. The 2017 harvest, beyond having below average yields, was characterized by perfect grape health and a good quality in each region. Each area shows different expressions, with an array of different aromas, always connected to the decision, taken along with a team of agricultural engineers, of when the correct harvest date will be. A harvest to remember and one that will produce wines with great potential for aging.

## Food match

Grilled and Roasted Red Meats

Enjoy with Tapas

