

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
31/08/2024

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

