

Grapes  
100% Tempranillo

Region/Appellation  
Santa Rosa, Mendoza

Alcohol by volume  
14.50%

Residual Sugar  
2.56 g/l

pH  
3.4

Total Acidity  
5.61 g/l

Drinking Window  
2024 - 2028

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

Tasting note printed  
21/12/2024

# Q Tempranillo 2018 6x75cl

## 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

The 2018 vintage can be ranked in the classic parameters for Mendoza. Dry, sunny days, cool nights and regular yields. Grapes that will give us outstanding wines that could be enjoyed for many years.

## Food match

Grilled and Roasted Red Meats

Enjoy with Tapas

