

Grapes
100% Tempranillo

Region/Appellation
Santa Rosa, Mendoza

Alcohol by volume
14.00%

Residual Sugar
2.5 g/l

pH
3.63

Total Acidity
6.25 g/l

Drinking Window
2024 - 2028

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

Tasting note printed
21/12/2024

Q Tempranillo 2019 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

2019 vintage was an exceptional one, where the climate conditions allowed us to harvest each region, variety and soil type at the time we were expecting. Spring was generally humid (not necessarily rainy, but humid, with dew points that were higher than average). It has been a year of cool temperatures during a full week of January, and then moderate temperature always below average. The same thing happened during February and March, however this was a year of high luminosity.

Food match

Grilled and Roasted Red Meats

Enjoy with Tapas

