



# Zuccardi

Sourced from 1,400 meters at the foothills of the Andes, this 100% Chardonnay captures the freshness and complexity of Mendoza's Valle de Uco with purity and balance.



## Fossil Chardonnay 2021

Mendoza, Argentina

### Region and Vineyards

The **San Pablo** vineyard, located at **1,400 meters (4,593 feet)** in the Tunuyán district of the Uco Valley, is just 600 meters from the Andean mountain range. This area is marked by its **extreme, cold climate** and rugged landscape, creating a challenging but rewarding terroir for Chardonnay. The soils are alluvial, formed by the Las Tunas River, with a deep layer of medium-sized stones coated in calcium carbonate. This unique composition enhances the wine's minerality and brings a refreshing acidity that reflects the vineyard's proximity to the Andes.

The growing season offered **cool and humid conditions**, allowing the grapes to mature slowly and develop a perfect balance of sugar and acidity. The precise selection of plots and soil types allowed each vineyard section to reach peak ripeness, resulting in a vibrant and expressive Chardonnay with strong acidity and depth.

### Winemaking

Fossil Chardonnay is crafted with meticulous care, beginning with a **selection of bunches** and gentle filling of concrete vessels by gravity. **Fermentation occurs with native yeasts** in concrete vessels to maintain the purity of the fruit and terroir expression. After fermentation, **70% of the wine is aged in concrete** to preserve freshness and enhance mineral characteristics, while the remaining **30% is aged in used, untoasted 500-liter French oak barrels** for additional texture and subtle complexity. There is **no malolactic fermentation**, resulting in a wine with vibrant acidity and a clean, crisp profile.

This **100% Chardonnay** has an alcohol content of **13%**, with **7.07 g/L of acidity** and a pH of **3.2**, creating a fresh, mineral, and balanced wine that highlights San Pablo's high-altitude terroir.

Alcohol :13,00 %

Composition: 100% Chardonnay



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## Fosil Chardonnay 2021

### Tasting Notes

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- **Color:** Bright, pale straw yellow, reflecting its freshness and purity.
- **Aroma:** Expressive notes of **citrus, green apple**, and white flowers, with a hint of wet stones and mineral undertones.
- **Palate:** Crisp and focused, with high acidity and a mineral-driven texture. The palate reveals flavors of lemon zest and fresh apple, leading to a long, elegant finish that emphasizes the wine's structure and complexity.

### Did you know?

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**Fósil Chardonnay** is a tribute to the mountain environment of San Pablo, one of Mendoza's coldest and highest wine-growing regions. This wine showcases Zuccardi's commitment to expressing pure terroir, with no malolactic fermentation and minimal oak influence, allowing the Andean altitude and calcareous soils to shine through with clarity.

### Wine Pairing Ideas

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- **Oysters with Mignonette Sauce:** The wine's acidity and minerality complement the briny flavor of oysters, while the mignonette sauce enhances its crisp citrus notes.
- **Lemon and Herb Marinated Grilled Chicken:** The wine's freshness cuts through the rich flavors of grilled chicken, and its acidity complements the lemon and herb marinade.
- **Goat Cheese Tart with Fresh Herbs:** The wine's bright acidity balances the richness of goat cheese, and its mineral undertones enhance the herbal flavors.
- **Trout Almondine:** The wine's crisp profile and minerality complement the delicate flavors of trout and the nutty richness of almonds.



#### **Vinous (Antonio Galloni) (VN) : 97 Points (2021)**

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*The 2021 Chardonnay Fósil from San Pablo, Uco Valley was 30% aged in 500-liter barrels, the rest in concrete. Yellow in the glass. The nose offers notes of linden blossom, apple, country herbs and a hint of huacatay, a mountain herb. Dry in the mouth with a chalky feel and expansive freshness that brings nuance and depth; the flow is ethereal and saline while the finish lingers at leisure. The conditions that year really helped to dial up the quality, surpassing previous vintages. A complex, refined expression, tight like the best bands and continuing the austere spirit with which Fósil made its name.*





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### **Robert Parker (RP) : 96 Points (2021)**

*2021 seems like a very good vintage at Zuccardi, and they consider it a superb year for whites. The 2021 Fósil has lower alcohol (12.8%) and a sharper profile and is austere, young and subtle with a seamless palate with great freshness, balance and elegance. In this cooler year, they used more oak, because they feel that the wine needs more oxygen in cooler years and less in warmer ones. So, this 2019 fermented and matured equal parts in concrete and used 500-liter oak barrels for around eight months. But the wine shows no oak, and certainly no more than the 2020 I tasted next to it, but the two vintages show different profiles.*



### **James Suckling (JS) : 95 Points (2021)**

*Tangy and focused nose, effusing mineral allures, lime juice and green apples. Very bright and chalky palate, seeped with a waterfall of fresh acidity. Zingy, nimble and medium-bodied white with lots of purity and drive in the mouthwatering finish. Pure, focused and super delicious with a mineral finish. Irresistible now.*



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