

Zuccardi

Sourced from Gualtallary and El Peral , two of Mendoza's premier vineyard sites, this Chardonnay showcases balanced acidity and a refined structure, highlighting Argentina's high-elevation terroir.

ZUCCARDI
VALLE DE UCO



Alcohol :13,50 %

Composition: 100% Chardonnay

Q Chardonnay 2023

Mendoza, Argentina

Region and Vineyards

The **Uco Valley** in Mendoza, Argentina, is home to the vineyards of Gualtallary and El Peral, where Zuccardi Q Chardonnay finds its roots. **Gualtallary**, situated at the foot of the Frontal Mountain Range, rises between **1,200 and 1,500 meters (3,937 to 4,593 feet)** above sea level. This area's high-altitude desert conditions, paired with its unique rugged terrain, produce soils rich in calcareous material, with layers of sand, caliche, and stones, providing a mineral backbone to the wine. The region's warm days and cool nights contribute to a steady ripening process, preserving the grapes' natural acidity and flavor intensity.

El Peral is located slightly lower, at around **1,200 meters (3,937 feet)**, within a cool microclimate protected by the surrounding hills. The soils here are of medium depth, featuring small gravel layers from the Las Tunas River's alluvial fan, occasionally covered in calcareous material. This distinctive soil composition, combined with the cool nights, enhances the wine's freshness and structure, contributing to the refined complexity of the Chardonnay.

Winemaking

The winemaking process for Zuccardi Q Chardonnay begins with **direct pressing** of the grapes, preserving the purity and clarity of the juice. Fermentation takes place with **native yeasts**, which foster a more authentic expression of the Uco Valley's terroir. To balance texture and freshness, **50% of the wine is fermented and aged in used, untoasted French oak barrels** of 500 liters, allowing a gentle oak influence without overwhelming the fruit. The remaining **50% is fermented and aged in concrete vessels**, which preserve the wine's minerality and enhance its vibrancy.

This Chardonnay is crafted without malolactic fermentation, resulting in a wine with bright acidity and a focused, crisp profile. With **13.5% alcohol, 7 g/L total acidity, and a pH of 3.26**, Zuccardi Q Chardonnay exhibits a balanced structure that is both juicy and refined, emphasizing its high-altitude origins.

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Tasting Notes

- **Color**: Bright straw yellow, reflecting its freshness and purity.
- **Aroma**: Aromatic notes of **citrus, green apple**, and **white flowers**, layered with subtle hints of mineral and a whisper of oak.
- **Palate**: Fresh and lively with a medium body, showcasing a balanced acidity that emphasizes flavors of crisp apple and lime zest. The finish is clean and mineral-driven, leaving a lasting impression of elegance and precision.

Did you know?

Zuccardi's Q series was the first wine line to bear the family's name on the label, signifying the Zuccardi commitment to quality and terroir-driven expression. Each vineyard plot is carefully selected and tended to maximize the natural character and complexity of Argentina's high-altitude regions, making each bottle a tribute to the Mendoza landscape.

Wine Pairing Ideas

- **Trout with Almond Brown Butter**: The wine's fresh acidity balances the richness of brown butter, while its mineral notes resonate with the delicate flavors of trout.
- **Lobster Ravioli with Lemon Cream Sauce**: The bright citrus and mineral profile complements the creamy sauce and enhances the lobster's sweetness.
- **Risotto with Asparagus and Pecorino**: The wine's crispness and subtle oak influence match beautifully with the earthy asparagus and sharp pecorino, creating a well-rounded pairing.
- **Cauliflower Steaks with Herb Tahini Sauce**: The wine's acidity and fruitiness cut through the creamy tahini, highlighting the earthy flavor of roasted cauliflower and fresh herbs.

92

Robert Parker (RP) : 92 Points (2022)

The 2022 Q Chardonnay is one of the pillars of this range from selected villages in the Valle de Uco, here El Peral and Gualtallary (explained on the back label). This is where the wines get serious; they go beyond fruit and juiciness to look for more complexity and more sense of place through selecting the places. This fermented in concrete and used 500-liter barrels (50% each) where it matured for some six months, but there's no oak here; there's purity, nuance and complexity, freshness (no malolactic and no bâtonnage) and a fine texture with chalky tannins. It has 13.5% alcohol and full development of flavors and aromas but with freshness and tension. 125,000 bottles produced. It was bottled in September 2022.

92 James Suckling

James Suckling (JS) : 92 Points (2021)

Creamy nose with some smoke, green-apple and lemon aromas. A textured chardonnay with fresh acidity and brightness to the fruit.

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Q Chardonnay 2023

Robert Parker (RP) : 91 Points (2020)

There's a little more ripeness in the 2020 Q Chardonnay, which comes from a warmer vintage. It has aromas of yellow fruit and a rounder mouthfeel, still serious and austere but a little gentler and more approachable when compared with the surprising 2019. It still has moderate alcohol and very good freshness. 70,000 bottles produced. It was bottled in November 2020.

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