

Zuccardi

Zuccardi Serie A Torrontés captures the essence of high-altitude Salta vineyards , delivering a fresh, floral, and citrus-driven expression of Argentina's signature white grape with a refined, elegant structure.

ZUCCARDI
VALLE DE UCO



Alcohol :14,50 %

Composition: 100% Torrontes

Serie A Torrontes 2023

Mendoza, Argentina

Region and Vineyards

The Zuccardi Serie A Torrontés originates from the renowned **Salta region** in northwestern Argentina, a unique area known for its dramatic elevation and climate. This wine is produced from vineyards at an altitude of **1,800 meters (5,906 feet)** in the Calchaquí Valley, one of the highest wine-growing areas in the world. Salta's altitude offers an extraordinary diurnal temperature range, often with a difference of around **25°C** between day and night. This temperature fluctuation preserves acidity in the grapes, which is key to the vibrant character of Torrontés while enabling rich flavor concentration.

Salta's climate and terroir create an environment perfectly suited to the Torrontés variety, with **dry weather, abundant sunshine, and minimal rainfall** helping the grapes achieve ideal ripeness. The high-altitude vineyards also benefit from intense sunlight, which enhances the development of complex aromatics without compromising the grape's refreshing acidity. As a result, wines from this region express an exceptional purity of fruit, floral aromatics, and balanced acidity, making Salta a distinguished home for Torrontés.

Winemaking

The winemaking process for Zuccardi Serie A Torrontés begins with **hand selection of clusters** to ensure only the finest grapes proceed to fermentation. This careful selection underscores the Zuccardi family's dedication to quality and highlights the natural expression of the Torrontés grape. Once selected, the grapes undergo a gentle **destemming and pressing**, followed by fermentation with **native yeasts**, which emphasizes the wine's terroir and distinct regional character. By using native yeasts, Zuccardi enhances the wine's sense of place, letting the high-altitude Salta terroir shine.

Following fermentation, the wine is **aged on its lees for six months**. This lees contact adds subtle complexity, rounding out the texture without diminishing the vibrant, fresh profile that defines this Torrontés. The aging on lees also contributes to the wine's volume and weight on the palate, creating a balanced structure that pairs beautifully with the variety's characteristic aromatic intensity. This wine is crafted from **100% Torrontés** and is beautifully balanced with **13.9% alcohol, a total acidity of 6.5 g/L, and a pH of 3.29**, which all contribute to a refined and refreshing final profile.

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Tasting Notes

- **Color**: Pale yellow with delicate greenish reflections.
- **Aroma**: Expressive and elegant, showcasing **linden flower, citrus**, and **white fruit aromas**. The bouquet is fresh and floral, capturing the aromatic richness typical of Torrontés.
- **Palate**: Dry and lively, with vibrant acidity that gives the wine a crisp, refreshing edge. The palate reveals citrus notes with a lingering finish, offering a round mouthfeel balanced by a persistent freshness. The overall profile is elegant, bright, and reflective of the high-altitude terroir.

Did you know?

Torrontés is often celebrated as Argentina's signature white grape and has found its most expressive home in Salta's elevated vineyards. With some of the highest-altitude vineyards in the world, this region allows Torrontés to thrive, producing wines with distinct floral aromatics and zesty acidity that set it apart on the global stage. Zuccardi Serie A's name, derived from "Argentina Series," emphasizes the brand's dedication to representing Argentina's most iconic grape varieties in their most authentic form.

Wine Pairing Ideas

- **Ceviche**: The citrus and floral notes of the wine perfectly complement the acidity and freshness of ceviche, enhancing the flavors of seafood.
- **Chicken Empanadas**: This classic Argentinian dish pairs beautifully with the floral and citrus profile of Torrontés, balancing the savory, spiced filling.
- **Goat Cheese Salad**: The wine's lively acidity cuts through the creaminess of goat cheese, creating a harmonious pairing that highlights both the wine's and the dish's freshness.
- **Thai Basil Chicken**: The aromatic qualities of Torrontés resonate with the herbal and spicy flavors in Thai basil chicken, enhancing the dish's complexity and adding an extra layer of freshness.

92

Robert Parker (RP) : 92 Points (2022)

They have had a parral vineyard rented in Tolombón to produce the only wine not from Mendoza, and that vineyard has always been used for this wine. The 2022 Serie A Torrontés is from a "normal" and classical vintage there, despite being a completely different world from Mendoza. The wine has a moderate 13.3% alcohol and a low pH, denoting freshness and wine that aims to show the typical style of Torrontés. It fermented in stainless steel and with short maceration to avoid rusticity and look more for the citrus and herbal side of the variety. It ferments in Salta and then is moved to Mendoza, so the wine has no geographical indication on the labels. It comes through as fresh and vibrant, with depth of flavors and very nice precision and clarity. 100,000 bottles produced. It was bottled in July 2022.