

Zuccardi

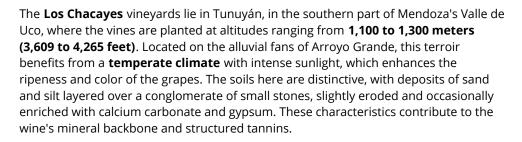
Aluvional Los Chacayes is a bold, high-altitude Malbec from Mendoza's Uco Valley, capturing the distinctive minerality and intensity of the Los Chacayes terroir.



Aluvional Los Chacayes 2018

Mendoza, Argentina

Region and Vineyards



The **vintage** was marked by cool and dry conditions, which ensured the health and optimal ripeness of the grapes. This vintage resulted in wines with exceptional color and freshness, attributes that define Los Chacayes' terroir, accentuated by the careful timing of the harvest for each plot.

Winemaking

Zuccardi Aluvional Los Chacayes is produced with a minimalist approach to enhance terroir expression. **Grapes are moved by gravity** to prevent damage, and **fermentation occurs in concrete vessels** with native yeasts, allowing a natural representation of the fruit and soil. The wine is aged entirely in concrete tanks, a choice that preserves freshness and accentuates the minerality and vibrancy of the Los Chacayes soil.

This **100% Malbec** has an alcohol content of **14.5%**, with a total acidity of **5.65 g/L** and a **pH of 3.68**, resulting in a structured yet fresh wine that captures the essence of Los Chacayes' unique terroir.

Tasting Notes

- **Color**: Deep, vibrant purple, indicative of its intensity and concentration.
- **Aroma**: Complex bouquet with aromas of **dark berries**, **plum**, and subtle floral and mineral notes, complemented by hints of earthy spices.
- Palate: Full-bodied with fine, structured tannins and balanced acidity. The
 palate reveals layers of black fruit, minerality, and a long, elegant finish,
 highlighting the wine's depth and purity.



Alcohol :14,50 %

Composition: 100% Malbec







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Did you know?

Aluvional is a project that explores the identity of different alluvial sites across the Uco Valley. Each vineyard site is carefully selected to highlight its unique characteristics. Los Chacayes, with its calcium and gypsum deposits, is particularly suited to expressing the mineral qualities of Malbec, making it a distinctive member of Zuccardi's terroir-driven Aluvional range.

Wine Pairing Ideas

- Lamb Tagine with Apricots and Almonds: The wine's dark fruit and mineral notes pair well with the sweet-savory flavors of the tagine, while its tannins complement the rich lamb.
- **Porcini Mushroom Risotto**: The earthy flavors of the mushrooms enhance the wine's subtle mineral undertones, and its acidity balances the creamy risotto.
- **Smoked Duck Breast with Blackberry Sauce**: The wine's fruity depth matches the dark berry sauce, and its structure complements the smoky, tender duck.
- **Aged Manchego Cheese**: The nutty, intense flavors of aged Manchego are balanced by the wine's acidity and minerality, creating a complex pairing.



Wine Spectator (WS): 95 Points (2018)

Well-structured dark currant, olive and plum pastry flavors show sanguine richness in this red, filled with plenty of underbrush and forest floor accents. Creamy midpalate, with a long finish that offers coffeeberry notes and plenty of toastiness.



Robert Parker (RP): 95 Points (2018)

There's more fruit in the 2018 Aluvional Los Chacayes than in the 2017, as if the cooler year delivered more red fruit and something juicy, but again with no sweetness at all. There is elegance and balance, a less extracted expression of Chacayes. The palate is very stony, despite the extra juiciness (and slightly higher alcohol) than the 2017, but everything is very integrated. In the cooler year, the ripeness was slower, and the wine has more ripeness and a better development of aromas and flavors but with great freshness. Great balance.



James Suckling (JS): 95 Points (2018)

Blueberries and blackberries with some black-olive and dark-stone undertones. It's full-bodied with chewy tannins that are polished, yet slightly dusty. Some walnut highlights to the dark fruit in the aftertaste. Give it two or three years to come together. Try after 2023.



