Zuccardi

Botánico is a pure and expressive Chardonnay from Gualtallary, showcasing the unique flora and calcareous soils of Mendoza's high-altitude desert landscape.

ZUCCARDI
VALLE DE UCO

Alcohol :13,00 %

Composition: 100% Chardonnay

Botanico 2021

Mendoza, Argentina

Region and Vineyards

Botánico is sourced from the **Gualtallary Monasterio** vineyards in the Valle de Uco, located at the base of the Jaboncillo Hills at an altitude between **1,360 and 1,385 meters (4,462 to 4,544 feet)**. This high-altitude region lies within a temperate, arid climate—a true **high-altitude desert**—characterized by significant thermal amplitude. The slopes and ravines of Gualtallary are dotted with jarilla herbs, thyme, and broom shrubs, creating a distinctive landscape where Chardonnay vines grow alongside native flora.

The soil, rich in **caliche and alluvial stones coated in calcium carbonate**, imparts a unique mineral backbone to the wine. These high-calcium soils contribute to a distinctive minerality and freshness in the Chardonnay, capturing Gualtallary's unrepeatable landscape and terroir.

Winemaking

This vintage was marked by a cool and humid growing season, allowing the grapes to ripen slowly and reach a perfect balance between sugar and acidity. Following careful **bunch selection and direct pressing**, fermentation took place with **native yeasts in concrete vessels** to preserve the natural character of the fruit. After fermentation, **70% of the wine was aged in concrete tanks** to retain its freshness, while the remaining **30% was aged in used, untoasted 500-liter French oak barrels**, enhancing texture without adding oak flavors. The wine did not undergo malolactic fermentation, resulting in a vibrant acidity and a crisp, clean finish.

This **100% Chardonnay** is balanced with **13% alcohol**, **7.17 g/L of total acidity**, and a **pH of 3.2**, creating a fresh, mineral-driven wine that reflects its high-altitude origin.

Tasting Notes

- **Color**: Bright, pale straw yellow, revealing its freshness and clarity.
- **Aroma**: Aromas of **citrus, green apple**, and delicate white flowers, complemented by mineral notes and a hint of wet stone.
- **Palate**: Crisp and lively, with a pronounced acidity that balances its medium body. The wine shows flavors of lemon zest, crisp apple, and a touch of salinity, leading to a long, mineral-driven finish that reflects the calcareous soils.

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ZUCCARDI
VALLE DE UCO

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Did you know?

Botánico reflects Sebastián Zuccardi's dedication to crafting wines that showcase not only the soil but also the surrounding ecosystem. The Chardonnay vines are intertwined with the wild herbs of the area, such as jarilla and thyme, which grow naturally alongside the vines, allowing the wine to capture the unique botanical character of Gualtallary's high-altitude desert.

Wine Pairing Ideas

- **Seafood Ceviche**: The wine's bright acidity and citrus notes balance the tangy freshness of ceviche, highlighting its mineral undertones.
- **Goat Cheese and Herb Tart**: The wine's crispness cuts through the richness of goat cheese, while its herbal and mineral notes harmonize with the fresh herbs.
- **Grilled Scallops with Lemon Butter**: The wine's freshness and minerality complement the delicate flavors of scallops, while the acidity enhances the lemon butter sauce.
- **Roasted Cauliflower with Almonds and Capers**: The wine's salinity and minerality pair well with the nutty, slightly briny flavors of this dish, creating a well-rounded experience.

97

Robert Parker (RP) : 97 Points (2021)

The new white 2021 Botánico comes from their two vineyards in the Monasterio part of Gualtallary, the informal division of the zone (still not approved due to bureaucratic problems with the name), and is a lieu -dit or paraje wine. This is very austere, sharp and mineral, reminiscent of a Chablis. This was harvested very early, almost one month earlier than the Fósil from San Pablo, as Gualtallary ripens earlier. It fermented and matured 70% in concrete eggs and 30% in used 500-liter oak barrels; but there is no aromatic or flavor influence from the oak, as they want to keep the wine as transparent as possible with the character from the soils—limestone and caliche calcareous stone. This has 13% alcohol, a pH of 3.23 and 7.36 grams of acidity. It's clean, precise, subtle, elegant, transparent, balanced and symmetric ,with purity and clarity. It has a shaper palate with effervescent sensation of chalk with lemon juice, with lots of energy. This should develop nicely in bottle. I'd like to have a time machine to see what this does at age 15... 5,000 bottles were filled in December 2021. I had the chance to taste the still unbottled 2022, and it felt every bit as good as this.