

Zuccardi

Finca Las Cerrilladas Malbec is an exclusive single-vineyard Malbec from Gualtallary, crafted to capture the mineral-rich character of the high-altitude soils in Mendoza's Valle de Uco.

ZUCCARDI
VALLE DE UCO



Finca Las Cerrilladas Malbec 2019

Mendoza, Argentina

Region and Vineyards

The **Finca Las Cerrilladas** vineyard lies in **Gualtallary, Tupungato** within the Valle de Uco, situated at **1,360 meters** near the base of the Jaboncillo Hills. This high-altitude area, known for its temperate and arid climate, represents a **high-altitude desert**. The terrain includes slopes, ravines, and valleys, surrounded by native vegetation such as thorny bushes, desert trees, and jarilla herbs. The vineyard is divided into **30 distinct plots**, each with unique soil characteristics and sun exposure, resulting in a mosaic of terroirs that enhance the wine's complexity.

The vineyard's soils are dominated by **caliche-rich areas over a base of alluvial stones coated in calcium carbonate**, which impart a robust mineral profile to the wine. The 2019 growing season was exceptional, marked by cool, dry conditions, below -average temperatures, and significant temperature variations, which led to grapes with excellent natural acidity, structured tannins, and concentrated fruit flavors without excessive ripeness.

Winemaking

The winemaking process emphasizes minimal intervention to highlight the terroir of Las Cerrilladas. Grapes are **harvested manually** with a careful bunch selection and are transferred by gravity into concrete vessels for fermentation with **native yeasts**. After fermentation, the wine is **aged in concrete tanks**, which preserves its natural freshness and minerality, and ensures the purity of the Malbec grape.

This **100% Malbec** has an alcohol content of **14.5%**, total acidity of **6.14 g/L**, and a **pH of 3.64**, resulting in a balanced wine with vibrant freshness and well-structured tannins.

Alcohol :14,50 %

Composition: 100% Malbec

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Tasting Notes

- **Color**: Intense deep purple, indicating the concentration and power of high-altitude Malbec.
- **Aroma**: Expressive aromas of **dark berries, plum**, and floral notes, with a subtle earthy mineral undertone from the calcareous soils.
- **Palate**: Full-bodied with firm tannins and bright acidity. The palate offers flavors of ripe black fruits, a mineral core, and a long, textured finish that reflects the unique terroir of Gualtallary.

Did you know?

The name **Las Cerrilladas** refers to the small valley surrounded by the Jaboncillo Hills, or "cerrilladas," where this vineyard is located. Each plot within the vineyard was chosen to highlight the diversity of caliche-rich soils, creating a wine that captures the mineral complexity of Gualtallary. Zuccardi's commitment to individual terroir expression in each plot is showcased in this wine, revealing the detailed craftsmanship behind the Finca series.

Wine Pairing Ideas

- **Argentinian Beef Empanadas**: The wine's structure and dark fruit profile complement the richness of beef empanadas, with its acidity balancing the savory filling.
- **Lamb Tagine with Apricots**: The wine's tannins and mineral depth enhance the sweet and savory flavors of the lamb, creating a layered pairing.
- **Wild Mushroom Risotto**: The earthy mushroom flavors resonate with the wine's mineral notes, while its acidity balances the creaminess of the risotto.
- **Aged Gouda**: The wine's firm tannins and mineral complexity pair beautifully with the nutty intensity of aged Gouda.

98

Robert Parker (RP) : 98 Points (2019)

A new red in the "Fincas" single-vineyard range, the 2019 Finca Las Cerrilladas was produced with grapes from Gualtallary and is an intense and aromatic red with the wild profile from Gualtallary. It has 14.5% alcohol and is ripe and juicy, with very good acidity and freshness. It seems to me like there's more consistency in Gualtallary than in Altamira. They have 25 to 30 plots on the property, different soils and exposures, different ways of pruning, too; they deconstruct the property, vinifying everything separately, and then they build the wine through blending, like they do for all the Finca wines. Like the rest of their bottlings, they only use concrete and indigenous yeasts for the fermentation and aging of the wine, but here they use less full clusters, perhaps between 30% to 50%. There's a different tactile sensation from Altamira, and this is firmer, with more severe tannins. Here, the challenge is to avoid over-ripeness, and they have managed nicely. 7,500 bottles were filled in June 2020.