



Zuccardi

Aged in concrete to preserve purity, Aluvional Paraje Altamira highlights Zuccardi's commitment to terroir expression, capturing the essence of Mendoza's renowned alluvial sites.



Aluvional Altamira Malbec 2018

Mendoza, Argentina

Region and Vineyards

The **Paraje Altamira** area is located in the San Carlos district within the Valle de Uco, Mendoza. These vineyards, at an altitude of **1,050 to 1,150 meters (3,445 to 3,773 feet)**, are set on a flat plain south of the Tunuyán River. The region occupies the highest part of an extensive alluvial fan, contributing a unique **cool temperate climate with high thermal amplitude**. These conditions foster balanced ripening, enhancing the natural acidity and structure of the Malbec grapes.

Altamira's soils are characterized by large granite stones and gravel layers covered with **calcium carbonate**, adding a pronounced minerality to the wine. Massive rocks, some weighing up to **20 tons**, are scattered throughout the vineyard, adding complexity to the soil profile. This distinct terroir imparts a mineral backbone and depth to the Malbec, making it an exceptional representation of high-altitude Mendoza wines.

Winemaking

Zuccardi Aluvional Paraje Altamira Malbec is crafted with a careful, terroir-focused approach. The grapes are moved by **gravity** to maintain their integrity, and fermentation is conducted in **concrete vessels using native yeasts**, allowing the wine to express the unadulterated characteristics of Altamira's soils. The wine is then **aged in concrete tanks**, a choice that enhances the purity of the fruit and preserves the mineral nuances imparted by the region's unique alluvial soils.

This meticulous process results in a **100% Malbec** with **14% alcohol, 5.74 g/L total acidity, and a pH of 3.64**, emphasizing the natural elegance, balance, and structure of the terroir.

Tasting Notes

- **Color:** Deep violet, with a vivid intensity indicative of its high-altitude origins.
- **Aroma:** Complex and expressive, showcasing notes of **blackberries, violets**, and subtle hints of earthy minerals, alongside delicate herbal undertones.
- **Palate:** Full-bodied with refined tannins, balanced acidity, and a pronounced mineral streak. Layers of dark fruit and a long, persistent finish highlight the wine's depth and elegance, capturing the distinct character of Paraje Altamira.

Alcohol :14,00 %

Composition: 100% Malbec



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Did you know?

The **Aluvional series** represents Zuccardi's dedication to exploring Mendoza's diverse alluvial soils, particularly in the Uco Valley. Each wine in the collection is a study of specific vineyard plots, chosen to reveal the region's natural identity. For this Altamira Malbec, the soils—shaped by ancient river flows—contribute a unique mineral quality that Zuccardi captures without oak influence, letting the terroir take center stage.

Wine Pairing Ideas

- **Grilled Porcini Mushrooms with Truffle Oil:** The earthy flavors of mushrooms and the subtle truffle oil complement the wine's mineral notes and structured tannins.
- **Argentinian Empanadas with Lamb and Rosemary:** The rich lamb filling and herbal rosemary balance the wine's dark fruit and refined tannins, enhancing the savory elements.
- **Beef Tartare with Capers and Chives:** The freshness of beef tartare pairs well with the wine's minerality, while capers and chives bring out the wine's subtle herbal notes.
- **Aged Gouda or Parmigiano-Reggiano:** The nutty, intense flavors of aged cheese resonate with the wine's depth, while the structured tannins provide a balancing contrast.

Robert Parker (RP) : 97 Points (2018)



I loved the 2018 Aluvional Paraje Altamira at first sight. There's a bit more of everything, more aromatic complexity, more flavor and definitely a lot more minerality in the texture and more finesse. They have removed the fat in the Aluvional range; the wines reflect the soils, and in vintages like 2018, there is a jump in precision and expression. There is texture, salinity, austerity and a long-lasting finish, something not easy to achieve with Malbec. Some 70% of the volume matured in concrete and the rest in used 500-liter oak barrels. This is superb.

Wine Spectator (WS) : 94 Points (2018)



This focused red is filled with savory zest to the concentrated dark currant, pomegranate and cherry flavors that are well-knit, showing fresh acidity and tannins. There's mineral power on the finish, with dried thyme and saline hints. Drink now through 2027.

James Suckling (JS) : 94 Points (2018)



This shows lots of structure with tannins and stones that buttress rather shy and austere character. The fruit comes through at the end, in the form of blackberries, black olives and minerals. Long, structured finish.

