

Zuccardi

Zuccardi Q Tempranillo highlights the character of old-vine Tempranillo from the historic region of Santa Rosa, blending ripe fruit with a refined structure and elegant balance.

ZUCCARDI
VALLE DE UCO



Q Tempranillo 2019

Mendoza, Argentina

Region and Vineyards

The **Santa Rosa** region, located in the southeastern part of Mendoza at **620 meters (2,034 feet)** above sea level, is one of Argentina's oldest and most traditional winegrowing areas. Known for its **desert-like climate** with warm days and cooler nights, Santa Rosa experiences significant diurnal temperature variation, which promotes natural acidity and well-structured tannins in the grapes. This vineyard, planted over 40 years ago by Zuccardi's founder, relies on the **pergola vine training system**. This system shields the grape clusters from intense sunlight while promoting airflow and maintaining the grapes' freshness, a technique well-suited for Tempranillo.

This vintage was **exceptional**, marked by cooler-than-average temperatures and low humidity. These conditions allowed the grapes to achieve perfect ripeness with excellent natural acidity and balance. This vintage provided ideal conditions for developing structured tannins, vibrant fruit flavors, and a refined profile with no trace of overripeness, resulting in a perfectly balanced Tempranillo.

Winemaking

The winemaking process for Zuccardi Q Tempranillo begins with a **meticulous selection of bunches**, ensuring that only the finest grapes make it to fermentation. The grapes are transferred by gravity into **concrete vessels**, where fermentation occurs with **native yeasts** to preserve the authentic expression of the Santa Rosa terroir. This choice highlights the wine's distinctive regional characteristics while emphasizing purity and depth of flavor.

The wine is then **aged in used French oak barrels of 225 liters**, which provide subtle oak integration without overpowering the wine's fruit-forward profile. This method respects the elegance and structure of the Tempranillo, allowing it to develop further complexity while maintaining a balanced, nuanced profile. The final wine is a **100% Tempranillo** with **14% alcohol, 5.74 g/L total acidity, and a pH of 3.69**.

Alcohol :14,00 %

Composition: 100% Tempranillo

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Tasting Notes

- **Color**: Deep ruby red, indicative of its richness and depth.
- **Aroma**: Complex nose with **ripe dark fruit** such as black cherry and plum, interwoven with notes of **tobacco, earthy undertones**, and a touch of spice.
- **Palate**: Medium to full-bodied with structured tannins, balanced acidity, and a refined texture. The finish is long and elegant, showcasing the typicity of Tempranillo with freshness and depth.

Did you know?

The **Q series** was the first line of Zuccardi wines to carry the family name on the label. Launched in 1999, it is rooted in the belief of highlighting Argentina's heritage by using grapes from specific high-quality vineyard plots. The "Q" in Zuccardi Q stands for "Quality," a designation marking only the best parcels of vineyards selected for their exceptional character.

Wine Pairing Ideas

- **Porcini Risotto**: The earthy, mushroom flavors in this risotto pair seamlessly with the wine's subtle earthiness and savory undertones, while its acidity complements the creamy texture.
- **Braised Rabbit with Olives and Thyme**: The richness and depth of the Tempranillo match well with the tender, gamey flavors of braised rabbit, while the herbal notes of thyme echo the wine's complexity.
- **Charcuterie Board with Jamón Ibérico and Aged Manchego**: The wine's structured tannins and dark fruit balance the saltiness of cured meats, while aged Manchego's nutty flavors enhance the wine's earthy notes.
- **Duck Breast with Blackberry Sauce**: The wine's ripe dark fruit character mirrors the berry sauce, and its tannins cut through the richness of duck, creating a harmonious pairing.

92

Robert Parker (RP) : 92 Points (2018)

They want to keep the Tempranillo for longer before it's released, so the current vintage from the Q range is the 2018 Q Tempranillo. This comes from Santa Rosa in the traditional part of Mendoza, mentioned on the label, a historical wine here with pergola vines planted some 40 years ago by the grandfather of the current generation. He likes the wine after some time in bottle, a little like the wines from Rioja in Spain, matured in well-seasoned 225-liter French oak barrels. So, it has a slightly different style from the rest of the range, with spiciness from the élevage, notes of tobacco and a sensation of sweetness, ripeness with control, 14% alcohol and a velvety mouthfeel. 50,000 bottles were filled in July 2020. They will release this bottling even later, but gradually, because they feel the 2004 or 2005 is perfect for current drinking. I've tried some bottles from the 1990s, and they are quite impressive.

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Wine Enthusiast (WE) : 91 Points (2016)

Spicy plum, berry and dry herb aromas are accented by cheesy oak and a hint of barnyard. On the palate, this worthy Tempranillo is plump, juicy and balanced. Lightly baked spicy plum and berry flavors are uncomplicated, while this tastes meaty and savory on a dry and focused finish.