



ZUCCARDI
· ARGENTINA ·

Zuccardi

Emma Zuccardi Bonarda is a fresh, expressive Bonarda from Mendoza's Valle de Uco, capturing the cool, high-altitude characteristics of Altamira and San Pablo.



Alcohol :13,00 %

Composition: 100% Bonarda

Emma Zuccardi Bonarda 2019

Mendoza, Argentina

Region and Vineyards

The grapes for Emma Zuccardi Bonarda are sourced from two distinct high-altitude sites in the **Valle de Uco**. **Paraje Altamira**, located at **1,100 meters (3,609 feet)**, is situated on a flat alluvial fan of the Tunuyán River. Known for its **cool temperate climate** and significant diurnal temperature variation, Altamira's soils consist of stones and granite gravel covered with calcareous material, contributing to the wine's minerality and structure.

The second vineyard, **San Pablo**, lies at a higher elevation of **1,400 meters (4,593 feet)**, only 600 meters from the Andean foothills. San Pablo experiences a colder, more extreme climate with very low minimum temperatures, which enhances the wine's freshness and aromatic complexity. The alluvial soils here contain gravel coated in calcareous material, further enriching the wine's texture and depth.

Winemaking

This vintage was notable for its rapid and challenging ripening, producing grapes of exceptional health and quality. Emma Zuccardi Bonarda is **fermented with native yeasts in concrete vessels**, which preserves the authenticity and purity of the fruit, and then **aged in concrete**. This winemaking approach avoids oak influence, allowing the unique terroirs of Altamira and San Pablo to shine through.

This **100% Bonarda** has an alcohol content of **13%**, with **5.77 g/L of acidity and a pH of 3.64**, creating a fresh, juicy, and balanced wine that highlights both the variety and the regions.

Tasting Notes

- **Color:** Deep ruby, with a vibrant intensity that reflects its fresh character.
- **Aroma:** Aromas of **red and black berries**, subtle floral notes, and a hint of earthy minerality.
- **Palate:** Medium-bodied with juicy acidity, fine tannins, and a textured finish. The wine offers layers of ripe fruit, mineral notes, and a vibrant, refreshing finish, reflecting the cool, high-altitude sites.



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Did you know?

Emma Zuccardi Bonarda is named in honor of Sebastián Zuccardi's grandmother and represents a revival of Argentina's traditional Bonarda, which has adapted beautifully to Mendoza's high-altitude terroirs. Originally from France, Bonarda (known there as Corbeau Noir) has become a significant part of Argentina's wine identity, now often referred to as Bonarda Argentina.

Wine Pairing Ideas

- **Roasted Eggplant with Pomegranate Molasses:** The wine's acidity and fruitiness balance the tangy sweetness of pomegranate, while its earthy undertones enhance the roasted eggplant.
- **Grilled Pork Tenderloin with Chimichurri:** The freshness and mineral notes of the wine complement the herbs and spices of chimichurri, adding depth to the tender pork.
- **Moroccan-Spiced Lamb Meatballs with Mint Yogurt:** The wine's vibrant acidity and fruitiness balance the spices in the meatballs, while the mint yogurt adds a refreshing contrast.
- **Stuffed Bell Peppers with Wild Rice and Herbs:** The wine's juiciness pairs well with the earthiness of wild rice and herbs, creating a harmonious and balanced pairing.



Robert Parker (RP) : 93 Points (2019)

The 2019 Emma Zuccardi Bonarda was produced with grapes from the zones where they believe the variety behaves better, which, in the past, was relegated to warmer places, in this case in the Valle de Uco, more specifically San Pablo and Altamira in approximately the same proportion. This fermented and matured in concrete and was bottled unoaked, like many wines at Zuccardi, to preserve the varietal purity. It's juicy and has citrus freshness, something 2019 might have in common with 2018, with very good finesse.

