

Zuccardi

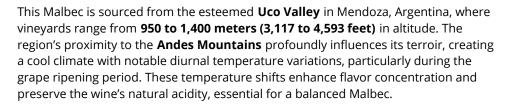
Zuccardi Serie A Malbec is a vibrant expression of the Uco Valley's Malbec, offering ripe red fruit aromas with a balance of elegance, freshness, and subtle complexity.



Serie A Malbec 2022

Mendoza, Argentina

Region and Vineyards



The soils of the Uco Valley, developed over millions of years, are **alluvial and highly heterogeneous**, filled with deposits of stones and minerals that contribute to the wine's minerality and complexity. This terroir, combined with high-altitude conditions, nurtures Malbec grapes that reflect both elegance and vibrancy, hallmarks of the Uco Valley's unique environment.



The winemaking process begins with **destemming and crushing** of the grapes, followed by a **cold maceration for 5 to 7 days** to intensify color and flavor. This Malbec undergoes a **classic vinification with native yeasts**, fermenting at controlled temperatures of **25 to 27°C (77°F)**, which highlights the fruit's purity and complexity. The wine is then macerated for **20 days with regular pump-overs and delestages**, ensuring an ideal extraction of tannins and flavor.

Part of the wine is aged in **French oak barrels**, which adds subtle layers of complexity and structure without overpowering the fruit's natural expression. This careful combination of techniques results in a **100% Malbec** with balanced acidity and a soft, approachable character, achieving **14% alcohol, 5.7 g/L total acidity, and a pH of 3.62**.



Alcohol:14,00 %

Composition: 100% Malbec







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Tasting Notes

- Color: Intense and vibrant purple.
- **Aroma**: Rich notes of ripe red fruit such as **plum and cherry** with delicate herbal undertones.
- **Palate**: Medium-bodied with round, approachable tannins and balanced acidity. The palate offers a fruit-forward profile with a fresh, elegant finish, capturing the typicity of Malbec from the Uco Valley.

Did you know?

The **Serie A line** was one of Zuccardi's early initiatives to celebrate the diversity of Argentina's wine regions. The name "Serie A" stands for "Argentina Series," reflecting the brand's commitment to representing the country's most expressive grape varieties and regions along the Andes Mountains.

Wine Pairing Ideas

- **Argentine Asado (Grilled Meats)**: The wine's fruitiness and acidity complement the rich, smoky flavors of grilled meats.
- **Roasted Duck with Cherry Sauce**: The ripe cherry notes in the wine enhance the fruitiness of the dish, while its acidity cuts through the richness of the duck.
- **Stuffed Bell Peppers**: The wine's herbal undertones and balanced acidity pair well with the earthy flavors and spices in stuffed peppers.
- **Hard Aged Cheeses**: The structured tannins and fruit profile make it an ideal match for nutty, aged cheeses like Manchego.



Robert Parker (RP): 92 Points (2022)

The varietal Serie A range includes wines from the "Argentinean" varieties, and the star of this range is, of course, the 2022 Serie A Malbec. Here they search for typicity from Valle de Uco, with freshness and flowers, red rather than black fruit, nice tannic structure and purity; they are not looking for complexity or limestone but varietal character, at which this excels. This has juiciness and structure and is fine-boned. It is very different from the Bonarda in this range.



James Suckling (JS): 92 Points (2021)

Fresh black cherries and blueberries with some violets and dried herbs. A medium-to full-bodied malbec that is all about primary fruit and some raw spice. Not a flattering wine, but rather pure and nervy with fresh, linear acidity and calculated tannins.



Decanter (DCT): 91 Points (2020)

Perfumed and inviting with a nose of herb, black pepper and violet petal, palate of vibrant acidity, plum and textural tannins.



