



## TITO ZUCCARDI 2020

*IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.  
1100 m | 3609 ft.*



## VITICULTURIST WINES

My grandfather Alberto, known by family and friends as Tito, had an obsession: fighting against the desert in Mendoza. In 1963 he began planting the family's first vineyards to demonstrate his innovative and efficient irrigation system. Thus he discovered his passion was viticulture and started building the family business.

Behind a calm and smiling exterior, Tito was alive with the conviction that nothing was impossible for him. He created an irrigation system that was

revolutionary for the western region of Argentina, he also developed innovative vine management methods, effective systems to control frost and hail, and rescued traditional European varieties such as Sangiovese, Tempranillo, and Bonarda, long forgotten in the region.

Tito was a great visionary, Tito was my grandfather. This wine reflects his spirit. Tito Zuccardi is a red wine made from Paraje Altamira grapes, a wine that has no limits.

*Sebastián Zuccardi*



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### ORIGIN

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### THE PLACE

Paraje Altamira is located on the plain that extends south of the source of the Tunuyán River, between 1050 and 1150 meters of altitude, Paraje Altamira occupies the highest part of its alluvial fan. This place has a cool temperate climate, with great thermal amplitude. Its soils stand out for the presence of a large conglomerate of stones and granite gravel covered with calcareous material, where huge rocks can be found weighing up to 20 tons.

### HARVEST

The 2020 was a very particular vintage, characterized by limited yields and a high speed of maturity, which made it one of the fastest and most challenging that we remember.

The grapes from all areas and varieties arrived at the winery with unbeatable health and the highest quality. The wines generally show excellent aromatic complexity and great juiciness, texture and structure in the mouth.

### VINIFICATION

Selection of clusters. Co-fermentation of the two varieties in concrete vessels, with native yeasts. Part of the wine was aged in concrete and the other part in untoasted 500 liter French oak barrels.

### COMPOSITION

VARIETIES: 85% Malbec, 15% Cabernet Franc.

ALCOHOL: 14,5% vol.

TOTAL ACIDITY: 5,7 g/l

PH: 3,64

*Sebastián Zuccardi, Winemaking Director  
Laura Principiano, Head Winemaker*