



## ZUCCARDI FINCA CANAL UCO 2016

*Finca Canal Uco, IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.  
Altitude: 1100 masl – 3609 ft*



Tunuyan river irrigates most of the vineyards in Mendoza, and the Uco Canal is the first one in taking water from it. It has been for decades, the vital pulse of irrigation in the South of the Uco Valley. The first lands that historically have been irrigated with its waters, were those of the North of Paraje Altamira.

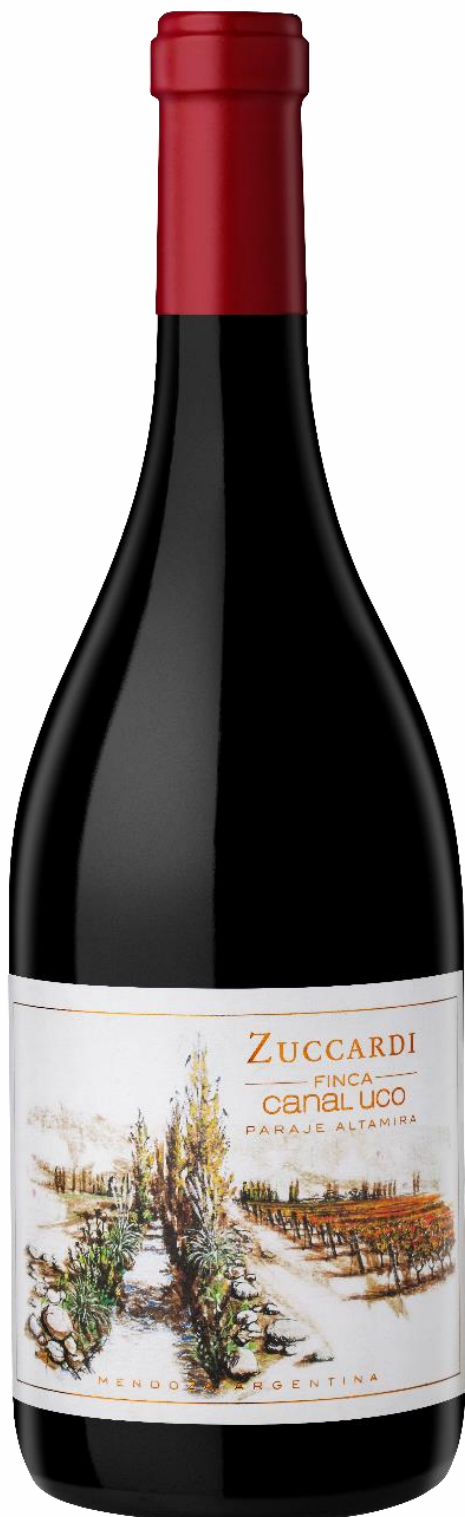
In those lands, once cultivated with apple trees, we planted our first vineyard in this town.

This was the vineyard where we discovered Paraje Altamira, and it was the beginning of a journey of knowledge and learning, in which we transformed instinct into experience.

Interpreting the identity of Paraje Altamira through wine, implies knowing its temperate climate and its stony and calcareous soils.

This “Finca” wine comes from a selection of different sectors of the vineyard planted with Malbec, where the stones appear at 80 centimeters below the sand and silt soil, and reflect the identity of the area with transparency

*Sebastián Zuccardi  
Viticulturist*



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### ORIGIN

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### SOIL PROFILE

Originated by the alluvial fan of the Tunuyán river. Very stony, calcareous and heterogeneous. For this wine, plots of soils with a silty loam surface layer between 80 and 120 cm thick were selected, resting on a horizon of granite stone covered with calcium carbonate.

### HARVEST

It was the wettest and most humid vintage of the last 30 years in Mendoza. Despite its complexity, the high areas of the Uco Valley, with their stony soils and windy climate, managed to bring the bunches to maturity in excellent health. Due to these particular conditions, the wines present lower alcohols than usual, high acidity, intense aromatic expression, great elegance and finesse.

### VINIFICATION

Manual harvest with bunch selection. Gravity filling of vessels. Fermentation in concrete tanks with native yeasts. Part of the wine was aged in used 500-liter French oak barrels. The remaining wine was aged in concrete vessels.

### VARIETY

100% Malbec

### ALCOHOL

14.3 % vol.

### TOTAL ACIDITY

5.85 g/l

### RESIDUAL SUGAR

1.82 g/l

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

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