

FINCA CANAL UCO 2020

IG Paraje Altamira, Valle de Uco, Mendoza. Altitude: 1100 masl – 3600 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



FINCA CANAL UCO 2020

O R I G I N IG Paraje Altamira, Valle de Uco, Mendoza. Altitude: 1100 masl – 3600 ft

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

Harvest dates: March 2 – 5^{th} 2020. February was rainy, but March and April were very dry months. The season was warmer than average, but days with great thermal amplitude. It was a short and early harvest.

VINIFICATION Manual harvest with cluster selection. Gravity filling. Fermentation in concrete vats with native yeasts. Full malolactic fermentation. Aging in concrete vats.

G R A PE	ALCOHOL
100% Malbec	14 % vol.
TOTAL ACIDITY	РН
5,87 g/l	3,56

TASTING NOTES:

The wine shows notes of blue and black fruits, flowers and herbs.

A refreshing look at the 2020 vintage. A fine wine with a generous body, elegant tannins that stands out for its juiciness and a delicate chalk texture. To drink now or keep for many years.

SEBASTIÁN ZUCCARDI, Viticulturist.