



# UNCORKED BY THE SEA



Cellar Club March 2023

## 2019 Zuccardi Poligonos AltaMira Malbec- Uco Valley, Argentina

Mendoza's Uco Valley is one of the most exciting up-and-coming wine regions in Argentina. Healthy, easy-to-manage vines produce low yields of high-quality fruit, which in turn create flavorful, full-bodied wines with generous acidity. Familia Zuccardi makes some of the most exciting wines in Argentina. Sebastian Zuccardi, understanding the potential in the highest parts of the Uco Valley built a brand new winery to be closer to those vineyards. Malbec is the most planted grape in that country, varietally-labeled Argentine Malbecs are one of the wine market's great values, prized for their slight herbal component and dark, luscious fruit. This Malbec comes from vines at 1,100 meters in altitude. Sebastián Zuccardi uses no oak and no cultured yeasts to make this wine, a stunningly fresh, zesty malbec. It feels almost Burgundian in its combination of complexity and transparency. A wine defined by its terroir, it is bright purple in hue while the pure, floaty, somewhat timid aromas feature country herbs, violets and lavender. In the mouth, it is tightly packed and austere, offering saline notes and marked lightness. 94 PTS RP, 94 PTS W&S, 92 PTS V

Pairings: This will pair extremely well with leaner red meats, and even lighter cuts like dark meat turkey or roasted pork.

## 2019 Zuccardi Poligonos San Pablo Malbec- Cuyo, Argentina

A Malbec from San Pablo in Cuyo, the higher section of the Uco Valley. The Desaguadero River and its tributaries form many natural valleys through the Cuyo region, and irrigation has provided the dry and dusty vineyard with a fertile and crystal-clear water source, straight from the snowy peaks of the nearby Andes. This Malbec is fermented and matured exclusively in concrete. In San Pablo, the coldest of the regions, the grapes are picked very late. The area is austere and feels a bit close. For them, it's one of the most particular places for Malbec, with descriptors that are different: citrus and herbal within the varietal, even white flowers combined with the textbook violets. The wine is fresh with red fruit to go with those fresh herbal aromas. It's precise, chiseled and delineated. The nose offers notes of country herbs, sweet and sour cherry and fresh blackberry before the austere palate brings chalk and a skeletal feel. Lots of blueberry, blackberry and black-licorice aromas follow through to a medium to full body with soft, medium tannins and a fresh, spicy and delicious finish. It is so balanced and refined with complexity. 94 PTS WA, 94 PTS JS, 93 PTS V

Pairings: Malbec works well with pepper, sage, creamy mushroom sauces, melted cheese, and in particular, blue cheese.

Malbecs from two nearby regions in Argentina- with different profiles. Both highly rated and delicious. Enjoy them alone or do a side-by-side comparison