



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

Zuccardi Blanc de Blanc 2018-Tupungato, Argentina

The Uco Valley has the ideal climate and natural conditions for making sparkling wines with remarkable qualities. Blanc de Blancs is one of the best sparkling wines in Argentina. It has been Sebastián Zuccardi's pet project since working in Champagne, France. It is made with the traditional method and 100% Chardonnay grapes from high-altitude vineyards in Tupungato, Uco Valley, Mendoza. "Intense and sophisticated. Greenish yellow color, with a thin steady and continuous chain of bubbles. The long time in yeast adds complexity, honey, white fruit, typical of Chardonnay from Tupungato, toast, butter and frosting. It has a great mouthfeel. The honey notes are present, combining with cereal notes. Balanced and greasy, fresh and sharp on the finish with an elegant and delicate creamy sensation when combined with the aromas of white fruits.

Pairings: This wine can be enjoyed by itself as an apéritif, it is also perfect with fresh oysters and other shellfish, crab cakes, ceviche and grilled sea bass. Try vegetable or crab quiche, vegetable terrine, Parmesan bread sticks, or calamari fritters.