



# UNCORKED BY THE SEA



**Cellar Club September 2022**

## **2019 Zuccardi Poligonos del Valle de Uco San Pablo Malbec Mendoza, Argentina**

With cool weather, high elevation and well-draining alluvial soils, Mendoza's Uco Valley is one of the most exciting wine regions in Argentina. Healthy, easy-to-manage vines produce low yields of high-quality fruit, creating some of the best Malbec in Mendoza; flavorful, full-bodied wines with generous acidity. The Zuccardi family's approach to sustainability starts with the environment. They're dedicated to producing the highest quality wines through sustainable practices with a focus on nurturing biodiversity, organic farming, efficient irrigation practices, composting, water treatment, recycling efforts, and the use of solar energy. They have elevated their wines and the Uco Valley as a world class wine region, but are building schools, offering free education, fostering equality, banning child labor, and subsidizing health care, giving the people who have contributed to their success an upward mobility and path forward for their families. This wine is from San Pablo, coldest of the regions. There are lots of blueberry, blackberry and black-licorice aromas that follow through to a medium to full body with soft, medium tannins and a fresh, spicy and delicious finish. Cracked-pepper undertones followed by fresh thyme make it balanced and refined with complexity. 94 PTS RP 94 PTS JS

Pairings: Malbec holds up well with dark meat poultry, roasted pork, and leaner cuts of red meat such as sirloin, flap, hanger, filet, and skirt steak. It works well with pepper, sage, creamy mushroom sauces, melted cheese, and in particular, blue cheese.

## **2018 Prà Valpolicella Ripasso Superiore Morandina- Veneto, Italy**

Prà is known for Soave makes red wine in the Valpolicella hills. The 2018 Valpolicella Morandina is a Corvina-dominant wine sourced from vineyards in Mezzane and Tregnano that sit at 450 meters elevation on chalky, glacial soils. The grapes are dried for 20 days and fermented in stainless steel before being transferred to French oak for three to six months. This Ripasso has some of the dried-fruit notes of an Amarone, but is fresher, and lower in alcohol. From one of the "hidden geniuses" of Italian wine, this younger style of Amarone maintains the persistent depth of flavor and dark, ripe fruit. Prà is a master and it shows in this velvet giant. This wine is 35% Corvina, 35% Corvinone, 23% Rondinella, and 7% Oseleta. It is a mid-weight wine with ripe cherries and strawberries that are complemented by sweet spices, floral notes, and crushed stone. It boasts saturating red fruits and spices contrasted by stimulating minerality that gives way to violet undertones. The finish tapers off lightly but has a velvety texture.

Pairings: This wine pairs nicely with burgers, grilled steaks, pasta with tomato sauce, or pizza.