



UNCORKED BY THE SEA



Everyday Club March 2023

2021 Zuccardi Torrontés Series A- Salta, Argentina

The Salta region in northern Argentina is home to world's highest vineyards. Near the town of Payogasta, the Colomé Altura Máxima vineyard is planted at 10,206 feet in elevation Salta is part of the Calchaquí Valley, which benefits from more than 300 days of sun per year, subjecting its vines to considerable ultraviolet radiation. Torrontés thrives here, intense sun exposure allows full ripening, while cooling winds maintain the grapes' acidity levels and phenolic balance. Distinctively fragrant, Torrontés is regarded as the signature white grape of Argentina. In many ways it bears a striking resemblance to Muscat. Zuccardi Serie A Torrontés sports an intense yellow greenish color with a delicate and unique nose, full of white flowers such as roses and citrus blossom. Also, it reveals notes of mature white fruits and citrus zest. The wine is well structured with a lively acidity but remains centered around the aromatic intensity and delicate finish. 92 PTS JS

Pairings: Torrontés makes a great match alongside coconut curries and Thai spice peanut dishes. In terms of intensity of food, opt for light colored meats such as poultry, fish and tofu because they won't overwhelm the delicate flavor, aroma and acidity in the wine.

2021 Zuccardi Chardonnay Q- Tupungato, Mendoza, Argentina

Zuccardi Q Chardonnay is a medium-plus-bodied 100% Chard sourced from the Tupungato, Uco Valley in Mendoza. Tupungato, Mendoza has become a hotbed of viticultural excitement. It is home to some of the country's highest vineyards and takes its name from the immense volcano that provides the backdrop to this stunning region. Zuccardi's Q series wines are made from small parcels of top-quality old vine fruit marked by their depth and concentration. Grapes are harvested (by hand) from the end of February through to the middle of March to ensure they reach the winery in tip-top condition. There is no malolactic fermentation on this vibrant Chardonnay. A white made with Burgundy in mind where a balance of orchard fruit, mineral freshness and supple oak work together. It has a creamy nose with some smoke, green-apple and lemon aromas. It is a textured chardonnay with fresh acidity and brightness to the fruit, with notes of white fruits, like peaches, pears, and apples, that are well integrated in the fermentation and oak-aging process: vanilla, white chocolate, and toasted bread. Unctuous, balanced finish. JS 92 PTS

Pairings: Lobster tail, prawns in butter sauce, sautéed smoked sea scallops in butter, appetizers, cheese, pasta creamy chicken or white fish dishes.