



UNCORKED BY THE SEA

Everyday Club March 2023



2021 Zuccardi Q Malbec- Uco Valley, Mendoza, Argentina

Zuccardi Q is the first wine to bear the Zuccardi name on the label. The simple letter “Q” identifies the best plots of each vineyards, a way for all those who work on these wines to pay special attention to the exceptional quality of the grapes . They also require workers with better skills to work on the “Q” project. It is a regional wine, coming from the best regions of Mendoza. Each plot is harvested separately and at different times in order to achieve the best varietal expression. The 2021 Q Malbec comes from Altamira and Chacayes and was made with a significant part of full clusters (especially Altamira) and aged mostly in concrete to keep that sense of purity. It has notes of some blue fruit, aromatic herbs and a citrus twist, reminiscent of green tea. This wine is fun and zesty, focusing on malbec’s fresher side with wild blueberry flavors and violet scents. It is floral, expressive, perfumed and fine-boned, with a medium-bodied palate where the tannins are fine and there's some grip. W&S 93 PTS, RP 92 PTS, WS 91 PTS

Pairings: Tomato sauces, meaty casseroles, hamburgers, steak as well chicken, pork and veggies.

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.