



Grapes

85% Malbec

15% Cabernet Franc

Region/Appellation

Paraje Altamira, Uco

Valley

Alcohol by volume

14%

Residual Sugar

1.8 g/l

pH

3.64

Total Acidity

5.25 g/l

Drinking Window

2025 - 2028

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

31/07/2025

Tito Zuccardi 2022 6x75cl

Winemaker Notes

The conditions give rise to elegant, fine and complex wines, with a great balance between juiciness and freshness.

Vineyard

Typical Alluvial soil, very heterogeneous, with calcareous rock layers of high-volume at variable depth.

Winemaking

Fermented with native yeast in concrete vats. Skin maceration after fermentation for 20 days. Malolactic fermentation in concrete and French oak barrels

Vintage

The 2022 vintage was fresh and well balanced. The particular combination of high insolation with low temperatures allowed the vine to ripen steadily and keep its natural acidity intact. These conditions gave rise to elegant, fine and complex wines, with a great balance between juiciness and freshness.

Food match

