



Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #1 Session #1 Wine #2

Winery	Zuccardi Valle de Uco
Viticulturist (Chef de Culture)	Martín Di Stefano (Head Viticulturist)
Winemaker (Maitre de Chai)	Sebastián Zuccardi (Winemaking Director) and Laura Principiano (Head Winemaker)
Wine	Botánico 2024
Region/Appellation	Valle de Uco, Mendoza
Sub region(s)	Gualtallary, Tupungato,
Wine RRP \$	90 USD
Cases produced	

Wine Analysis

pH	3,15
TA	7,98
VA	100% Chardonnay
DCO2	
Alcohol %	13,5
RS	

Tasting Note

"This has a timid nose of grapefruit zest, stony austerity, white pepper and a pleasant herbal note. The palate is tense and austere, with a thin, compact veil of fruit that shows itself toward the finish, with a very tight texture and underlying salinity. This comes from a single parcel with extremely poor soil and high levels of calcium carbonate" - Tim Atkin (96pts; April, 2025).

Vineyard/Vintage Notes

Harvest: the 2024 harvest was mild and dry, with slow and gradual ripening, resulting in excellent health in the grapes and wines with freshness, structure, excellent natural acidity, balance, and elegance.

Winemaking Notes

The place: at the foot of the Frontal Range, at an altitude of 1,360 meters, this area of Gualtallary that we know as "Monasterio" has a temperate and arid climate: a true high-altitude desert. Located in the small valley at the foot of the Jaboncillo Hills, the slopes and ravines enclose a landscape rich in thorny bushes, desert trees, and jarilla herbs, that grow alongside Chardonnay vines, upon sandy and calcareous soils with layers of caliche and stones.

Accolades/Reviews

Botánico 2024: 97 pts Vinous (Joaquín Hidalgo); 96 pts - Jeb Dunnuck (Virginie Boone); 96 pts James Suckling (Jacobo Garcia-Andrade Lamas); 96 pts - Tim Atkin; 94 pts - Wine Enthusiast (Jesica Vargas)

#	1	2	3	4
Block/Parcel Name				

Vineyard, Block or Sub-Block

% of Blend				
Clone				
Rootstock				
Soil Type				
Vine Age				
Years in Production				
Other...				

Yield Management

	1	2	3	4
Target T/ha				
Actual T/ha				
Vines/ha				
Kg/vine				
Irrigated?				
Type e.g. above ground / subsurface				
Other...				

Vine Management

	1	2	3	4
Pruning method				
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)				
Kg/m fruit				
Leaf plucking				
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...				

Harvest

	1	2	3	4
Date				
Brix				
pH				
TA				
Malic Acid				
YAN				
Method of Harvest				
Fruit condition				
Field Additions				
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	
Destemmed	
Whole Bunch	
Crushed	
Press Type	
Wash	
Press fractions	
Press rate L/tonne	
Hard pressings, kept /downgraded	
Juice additions, types and rates	
Gas cover, inert	
Hyper Ox, timing	
Settling. Time, temperature	
Direct to barrel	
Juice NTU (if known).	
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	Concrete without epoxi
New oak, % and type	-
Temp Control. Target temp or rate	
Wild ferment, % of blend	
Inoculated. Yeast used and rate	
Nutrient Additions. Type, rate, timing	
Oxygen Additions. Timing, rate	
Enrichment. Target Alc %, timing	
Acidification. Target pH/TA, timing	
MLF. Inoculated / natural, timing	
Warming for MLF	
% MLF in blend	
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	
Enzyme addition	
Other lees management	
Time in barrel	
Time in tank prior to finishing	
Palate fining, type and rate	
Protein fining, to what level	
Cold Stabilisation, to what level	
Filtration, type	
FSO2 level at bottling	
TSO2 level at bottling	
Bottling date	
Filtration type at bottling	
Release date	
Other	

Other...