



CONCRETO MALBEC 2022

IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.

1100 m | 3609 ft.

Gualtallary, Tupungato, Valle de Uco, Mendoza.

1360 m | 4462 ft.



VITICULTURIST WINES

Concreto is a very important wine in my life. Beginning to make it was a key step on our way. With it, we managed to free ourselves from ties and to deepen our confidence in the place where we cultivate.

With Concreto we seek to “undress” the wine, enhance its expression of the place and reveal the texture imparted by the calcareous soils of the Uco

Valley. We select only the most stony and calcareous plots of the vineyard and vinify with the whole bunch, as was done in the past.

Fermentation and storage are done completely in concrete vessels without epoxy, to avoid the influence of aromas and flavors which do not come from the vineyard, and to amplify the texture that conveys the energy of the Uco Valley.

Sebastián Zuccardi



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ORIGIN

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THE PLACE

Paraje Altamira: Located on the plain that extends south of the source of the Tunuyán River, between 1050 and 1150 meters of altitude, Paraje Altamira occupies the highest part of its alluvial fan. This place has a cool temperate climate, with great thermal amplitude. Its soils stand out for the presence of a large conglomerate of stones and granite gravel covered with calcareous material, where huge rocks can be found weighing up to 20 tons.

Gualtallary: At the foot of the Frontal Mountain Range, between 1,200 and 1,500 meters above sea level, Gualtallary has a temperate and arid climate: a true high-altitude desert. Its rugged terrain among the Jaboncillo Hills enclose very diverse soils with abundant calcareous material, formed by distinct layers of sand, caliche and stones.

HARVEST

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.

VINIFICATION

Fermentation with native yeasts in concrete amphorae. All of the grapes ferment with whole bunches. Aged in concrete vessels.

COMPOSITION

VARIETAL: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,77 g/l

PH: 3,63

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker