



CONCRETO 2018

Paraje Altamira, San Carlos, Valle de Uco.

Altitude: 1100 masl. - 3608 fasl.



Concreto is a very important wine in my life. Starting to do it was a key step in our path, to free ourselves from the bonds and to deepen our confidence in the place we cultivate.

In "Concrete" we seek to undress the wine, enhancing its expression of the place and showing the texture of the calcareous soils of Paraje Altamira bare.

For this, we select only the most stony and calcareous parcels of the vineyard; and we vinify with the whole cluster as it was done in the past.

Fermentation and aging are done completely in concrete vats without epoxy, seeking to avoid the influence of aromas and flavors that do not come from the vineyard, and to amplify the texture of the wine that transmits the energy of Paraje Altamira.

Sebastián Zuccardi



ZUCCARDI

VALLE DE UCO



CONCRETO 2018

ORIGIN

Paraje Altamira, San Carlos, Valle de Uco.

Altitude: 1100 masl. - 3608 fasl.

SOIL PROFILE

Top soil, very rocky from 20 cm – 0,65 feet depth, with large deposits of calcareous material.

VINTAGE

Thanks to the climatic conditions, of a typical year in Mendoza, wines of excellent quality were made. 2018 had an extraordinary harvest, with little rain and without too many complications because it was a dry season

VINIFICATION

Fermentation in concrete vats without epoxy, with whole cluster and native yeasts, maceration for 20 days. Malolatic fermentation and aging in concrete vats.

GRAPE

100% Malbec

ALCOHOL

14% vol.

TOTAL ACIDITY

5,79 g/l

RESIDUAL SUGAR

2 g/l

SEBASTIÁN ZUCCARDI, Viticultor.