



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 CONCRETO 2019

GRAPE COMPOSITION

100% Malbec

ORIGEN

Finca Piedra Infinita, Paraje Altamira, Valle de Uco, Mendoza
3608 feet above sea level.

SOIL PROFILE AND HARVEST

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

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR
13,5% vol.	5,85 g/l	1,8 g/l

VINIFICATION

Fermentation in concrete vats without epoxi, with indigenous yeast, maceration for 20 days. Malolatic fermentation and aging in concrete vats. Half of the wine is fermented with whole cluster.

TASTING NOTES

Red color with violet hues. It expresses a great herbal character with notes of red fruits. In the mouth is long and with a distinctive mineral texture. A wine of great structure and acidity.

