



CONCRETO 2022

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

IG Gualtallary, Tupungato, Valle de Uco, Mendoza.

1100 m | 3609 ft.

1200 – 1500m | 3937- 4921 ft.



VINOS DE VITICULTOR

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

Whit Concreto we seek to “undress” the wine, enhance its expression of the place and reveal the texture that the calcareous soils of Paraje Altamira. We select only the most stony and calcareous plots

of the vineyard and vinify whit the whole bunch, as 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 in the wine.

Sebastián Zuccardi



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ORIGIN

IG Paraje Altamira, San Carlos, Finca Piedra Infinita, Valle de Uco, Mendoza.

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PLACE

Paraje Altamira: Located on the plain extended 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 limestone, where huge rocks weighing up to 20 tons can be found.

Gualtallary: Located in the foothills of the Frontal Mountain Range, between 1,200 and 1,500 meters above sea level, Gualtallary has a temperate and arid climate: an authentic high-altitude desert. Its rugged relief, where the Lomas del Jaboncillo stands out, hides soils with a high content of calcareous material and very heterogeneous, formed by the superposition of different layers of sand, caliche and stone.

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 in concrete amphorae, with native yeasts. The whole of the grape ferments with a whole bunch. Aging 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