



CONCRETO 2020

Finca Piedra Infinita, IG Paraje Altamira, Uco Valley, Mendoza

1100 mals



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



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ORIGIN

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IG Paraje Altamira, Uco Valley, Mendoza
1100 mals

SOIL PROFILE

Originating in the alluvial fan of the Tunuyán river, in its upper area. For this wine are selected exclusively the most stony soils of the farm, in which the stone is very little deep and with abundant coverage of calcareous material.

HARVEST

Exceptional harvest, fresh and dry. With temperatures that were below average and a great thermal amplitude. The climatic conditions gave us very good natural acidity, tannins with a very good structure, excellent fruit and no excess maturity.

VINIFICATION

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

GRAPE

100% Malbec

ALCOHOL

13,5 % vol.

TOTAL ACIDITY

5,85 %

RESIDUAL SUGAR

1,8 g/l



SEBASTIÁN ZUCCARDI, Viticultor.