



CONCRETO 2021

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

Altitude: 1100 masl – 3609 ft



Concreto is a 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.

With Concreto we seek to “undress” the wine, enhance its expression of the place and reveal the texture that the calcareous soils of Paraje Altamira impart.

We select only the most stony and calcareous plots of the vineyard and vinify with 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
Viticulturist



ZUCCARDI CONCRETO 2021

ORIGIN

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SOIL PROFILE

Originating in the alluvial fan of the Tunuyán river, in its upper area. For this wine, exclusively the most stony soils of the estate are selected, in which the stone is found at a very shallow depth and with abundant coverage of calcareous material.

HARVEST

Very particular vintage, characterized by limited yields and by the high speed of maturity, which made it one of the fastest and most challenging that we remember. Grapes from all areas and varieties arrived at the winery with unbeatable health and high quality. The wines generally show excellent aromatic complexity and a lot of juiciness, texture and structure in the mouth.

VINIFICATION

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

GRAPE

100% Malbec

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,85 %

RESIDUAL SUGAR

1,8 g/l