

Concreto Malbec 2018 3 x Magnums 3x150cl

Winemaker Notes

Cool fruit and slate character with dried herb undertones.

Vineyard

From Paraje Altamira in the Uco Valley

Winemaking

50% whole cluster fermentation in concrete vats without exproxy using native yeasts and maceration for 20 days. Malolactic fermentation and ageing in concrete vats.

Vintage

A great year in the Uco Valley - good yields and great quality fruit produced excellent wines.

Food match

Grilled and Roasted Red Meats

Enjoy with chargrilled steak or rich flavoursome stews



Grapes

100% Malbec

Region/Appellation

Paraje Altamira, Uco Valley

Alcohol by volume

14.00%

Residual Sugar

2.17 g/l

pH

3.7

Total Acidity

5.59 g/l

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

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