

# 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

31/08/2024