

Concreto Malbec 2021 6x75cl

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 epoxy using native yeasts and maceration for 20 days. Malolactic fermentation and ageing in concrete vats.

Vintage

The harvest of 2021 was a great one. Due to its cool and humid weather conditions, grapes had the time they needed to reach their optimal ripeness with a perfect balance of acidity/sugars and outstanding tannin structure. Our painstaking work to selectively harvest by plot and soil type (a practice we have been implementing for over a decade) allowed us to harvest each corner of the vineyard at the perfect time and, in so doing, showcase the great diversity that characterizes Uco Valley.

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

2.01 g/l

pH

3.8

Total Acidity

5.48 g/l

Drinking Window

2025 - 2035

Tasting Guide

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

Tasting note printed

23/02/2025