

Grapes

100% Malbec

Region/Appellation

Paraje Altamira, Uco Valley

Alcohol by volume

14.00%

Residual Sugar

1.90 g/l

pH

3.68

Total Acidity

5.80 g/l

Drinking Window

2024 - 2028

Tasting Guide

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

Tasting note printed

21/12/2024

Concreto Malbec 2022 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 2022 vintage was fresh and well balanced. The particular combination of high insolation with low temperatures allowed the vine to ripen steadily and keep its natural acidity intact. These conditions gave rise to elegant, fine and complex wines, with a great balance between juiciness and freshness.

Food match

Grilled and Roasted Red Meats

Enjoy with chargrilled steak or rich flavoursome stews

