

**Grapes**

100% Malbec

**Region/Appellation**

Paraje Altamira, Uco Valley

**Alcohol by volume**

14%

**Residual Sugar**

1.90 g/l

**pH**

3.68

**Total Acidity**

5.80 g/l

**Drinking Window**

2025 - 2028

**Tasting Guide**

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

**Tasting note printed**

03/04/2025

# 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

Enjoy with chargrilled steak or rich flavoursome stews

