

# Zuccardi

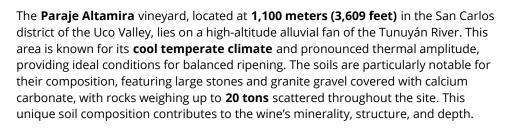
Sourced from stone-rich and calcareous soils in the Uco Valley, this 100% Malbec is fermented and aged entirely in concrete, amplifying the energy and purity of the terroir.



## Concreto 2022

Mendoza, Argentina

### Region and Vineyards



The 2021 harvest benefited from **cool, humid weather**, allowing the grapes to reach ideal ripeness with a balanced sugar-acid profile and robust tannins. This vintage showcases the meticulous approach of separating plots and soil types to capture the full diversity and character of Paraje Altamira.



Zuccardi Concreto is made with a minimal-intervention approach, focusing on the purity of the vineyard. The **whole clusters** are fermented in **concrete amphorae with native yeasts**, preserving the wine's authenticity and enhancing the texture imparted by the soil. The wine is then **aged entirely in concrete vessels**, avoiding any influence from oak and allowing the natural flavors and textures of the Malbec to shine.

This careful winemaking process, free from external flavors, results in a **100% Malbec** with an alcohol content of **14%, total acidity of 5.65 g/L, and a pH of 3.6**, underscoring the wine's balance and vibrancy.

### Tasting Notes

- Color: Deep purple, showcasing its concentration and intensity.
- **Aroma**: Aromatic bouquet of **blackberry**, **plum**, and subtle floral notes, accompanied by earthy and mineral hints that reflect the terroir.
- **Palate**: Medium to full-bodied with lively acidity, fine tannins, and a distinctive minerality. The wine offers layers of dark fruit and a refreshing finish, emphasizing its pure expression of Altamira's calcareous soils.



Alcohol :14,00 %

Composition: 100% Malbec







## Concreto 2022

### Did you know?

**Concreto** is a pivotal wine in Zuccardi's portfolio, embodying their philosophy of minimal intervention. By eliminating the use of oak and choosing concrete amphorae, Zuccardi aims to "undress" the wine, revealing the pure essence and texture of the terroir, with calcareous soils lending a unique energy to this Malbec.

## Wine Pairing Ideas

- **Grilled Octopus with Smoked Paprika**: The wine's minerality and dark fruit notes complement the smoky richness of grilled octopus, while its acidity balances the dish.
- **Mushroom Risotto with Thyme**: The earthy flavors of mushrooms and herbs resonate with the wine's mineral character, enhancing the depth and texture of both.
- Roasted Beet Salad with Goat Cheese and Walnuts: The wine's acidity and minerality highlight the sweetness of beets and the tanginess of goat cheese, creating a harmonious pairing.
- **Duck Confit with Fig Reduction**: The wine's structured tannins and dark fruit profile complement the richness of duck, while the fig reduction mirrors the fruity elements.



#### James Suckling (JS): 95 Points (2022)

What a perfumed nose with plenty of violets, iodine, blueberries and mineral. Lots of sappy fruit with fine-grained tannins that tightly wrap the full-bodied palate. Pristine, concentrated and quintessential. A selection of the stoniest soils from Paraje Altamira. 100% whole-bunch fermentation. Needs at least two years to soften the tannins. Drink from 2025.



#### Wine Spectator (WS): 92 Points (2022)

Deeply aromatic, with blood orange and plumeria notes and a palate of spiced plum and sour cherry, plus a pleasant wave of minerally acidity chiming in and carrying the flavors on to the finish.



#### James Suckling (JS): 95 Points (2021)

Such a brooding nose with black pepper, violet and fresh blueberry and blackberry fruit. Spicy and tight on the palate, but super polished, racy and refined. Medium-to full-bodied red with beautiful tannin tension and expressive, floral notes in the finish. Exemplary and authentic! So delicious now. Why wait?



