



ZUCCARDI FINCA PIEDRA INFINITA 2015

Paraje Altamira. Altitude 1100 masl. - 3608 fasl.



This Vineyard is an extraordinary place, with an impressive landscape.

No man had put his hands to work on these lands. The producers of Paraje Altamira drew the border where the stone allowed them. They used to cultivate on the flattest and less stony areas, close to the town of La Consulta, because moving south and west meant entering the heart of the highest part of the alluvial fan of the Tunuyán river and to fight against the stone.

We get there by intuition, driven by the landscape. And we face that fight, with energy, but also being humble and knowing that we were facing something infinite.

There were more than a thousand trucks full of stone that we had to move, to make room for the vines.

It was the first step of a challenging path. Because cultivating this vineyard involves studying, working, knowing each row, each stone. To tirelessly explore its enormous diversity in order to interpret it through wine.

Finca Piedra Infinita is a Malbec, made with a careful selection of plots that grow on shallow soils. It is a real mountain wine.

Sebastián Zuccardi, Viticultor.



ZUCCARDI

VALLE DE UCO



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ORIGIN

Paraje Altamira, San Carlos, Valle de Uco.

Altitude: 1100 masl. - 3608 fasl.

SOIL PROFILE

Super calcareous: Short alluvial soil, with a conglomerate of big rocks at 20 cm - 0.65 feet of depth.

VINTAGE

The 2015 harvest had warm temperatures during winter and rains that exceeded the average in summer.

VINIFICATION

Fermentation in concrete vats without epoxy, with native yeasts.

30% of the wine was aged in 500L oak barrels and the rest in concrete vats

GRAPE

100% Malbec

ALCOHOL

14% vol.

TOTAL ACIDITY

5,7 g/l

RESIDUAL SUGAR

1,8 g/l

SEBASTIÁN ZUCCARDI, Viticultor.