



ZUCCARDI FINCA PIEDRA INFINITA SUPERCAL 2017

Paraje Altamira, San Carlos, Valle de Uco. Altitude, 1100 masl.



In our search for the purest expression of the identity of the Finca Piedra Infinita vineyard, we arrived at this small plot of 0.78 hectares. Located on the west side, it shows the most extreme side of the soils of Paraje Altamira, where from the surface the only thing we find is the stone, covered with a rich layer of calcareous material.

When make these wines, we say that they come from a “lieu-dit”, since those who work in this vineyard every day know that it has special places, with unique characteristics.

Sebastián Zuccardi



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2017

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 2017 harvest, despite being low in yields, produced grapes with a perfect health and quality in each region. Thanks to the climatic conditions, that were similar to a typical year of Mendoza, the wines produced had a very good balance.

VINIFICATION

Fermentation and in concrete vats without epoxy, with native yeasts.

The wine was aged in concrete.

GRAPE

100% Malbec

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,7 g/l

RESIDUAL SUGAR

2,02 g/l

SEBASTIÁN ZUCCARDI, Viticultor.