



ZUCCARDI FINCA PIEDRA INFINITA SUPERCAL 2018

Paraje Altamira, San Carlos, Finca Piedra Infinita, Valle de Uco.

Altitude, 1100 masl - 3600 ft



In the search for the purest expression of the identity of Finca Piedra Infinita vineyard, we reached this small plot of 0.78 hectares. Located on its west side, it shows the most extreme facet of Paraje Altamira soil, full of stone in the surface, covered with an extraordinarily rich layer of calcareous material. Those of us who work in this vineyard every day, know that it has special places, with unique characteristics.

*Sebastián Zuccardi
Viticulturist*



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ORIGIN

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SOIL PROFILE

Alluvial, originated in the fan of the Tunuyán river. It is made up of a layer of stones that starts practically from the surface, with an extraordinary coverage of calcium carbonate, immersed in a matrix of fine sand and silt.

HARVEST

It was a cool and dry vintage. These conditions guaranteed the exceptional health of all varieties. The wines show great color and freshness, characteristics of this season, thanks to the harvest of each plot at its optimum moment.

VINIFICATION

Manual harvest with bunch selection.
Gravity filling of vessels.
Fermentation in concrete tanks with native yeasts.
100% of the wine was raised in concrete basins.

GRAPE

100% Malbec

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,73 g/l

PH

3,64
