



ZUCCARDI FINCA PIEDRA INFINITA SUPERCAL 2019

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

Exceptional harvest, fresh and dry. With temperatures that were below the average and a large thermal amplitude. The climatic conditions gave us very good natural acidity, tannins with a very good structure, excellent fruit and nothing overripe.

VINIFICATION

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

GRAPE

100% Malbec

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,87 g/l

PH

3,57