



FINCA PIEDRA INFINITA SUPERCAL 2020

*Finca Piedra Infinita, Paraje Altamira, Valle de Uco. Altitud 1100 masl*



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*



FINCA PIEDRA INFINITA SUPERCAL 2020

**ORIGIN**

Finca Piedra Infinita, IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.  
Altitud: 1100 masl

**PARAJE ALTAMIRA**

It is located in the extended plain to the south of the source of the Tunuyán River, between 1,050 and 1,150 meters above sea level and occupies the highest part of its alluvial fan. This place has a cool temperate climate, with great thermal amplitude. Its soils are notable for the presence of a large conglomerate of granite stones and gravel covered with limestone, where huge rocks weighing up to 20 tons can be found.

**HARVEST**

The 2020 was a very particular vintage, characterized by limited yields and a high speed of maturity, which made it one of the fastest and most challenging on record.  
The grapes from all areas and varieties arrived at the winery with unbeatable health and the highest quality. The wines generally show excellent aromatic complexity and great juiciness, texture and structure in the mouth.

**VINIFICATION**

Manually selected grapes, gravity filled pools.  
Fermentation in concrete vessels, without epoxy, with native yeasts.  
Aged in concrete pools.

**GRAPE**

100% Malbec

**ALCOHOL**

14 % vol.

**TOTAL ACIDITY**

5,82 g/l

**RESIDUAL SUGAR**

3,57

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SEBASTIÁN ZUCCARDI, Viticultor.