



ZUCCARDI FINCA PIEDRA INFINITA GRAVASCAL 2015

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

Altitude, 1100 masl – 3609 ft



In the search for the purest expression of the identity of Finca Piedra Infinita vineyard, we reached this small plot of 0.73 hectares. Located on its north-east side, it shows the typical facet of Paraje Altamira soil, with large gravels and granite stones covered with calcareous material at a depth of 60 cm.

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. With a 50 cm surface layer of medium-textured sand and silt, and then a layer of medium to large granite gravels, coated with calcium carbonate in a silt and clay matrix.

VINIFICATION

Grapes selected manually, filled with pools by gravity.
Fermentation in concrete tanks, without epoxy, with native yeasts.
Aging in used 500-liter barrels.

GRAPE

100% Malbec

ALCOHOL

14 % vol.

TOTAL ACIDITY

6,15 g/l

RESIDUAL SUGAR

2,12

*Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker*
