



FINCA PIEDRA INFINITA GRAVASCAL 2019

*Finca Piedra Infinita, IG Paraje Altamira,
Valle de Uco. 1100 m | 3609 ft.*



PARCEL WINES

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 40 cm.

When we make these wines, I like to think that they come from a said place, "*lieu dit*." Those of us who work in this vineyard every day, know that it has special places, with unique characteristics.

Sebastián Zuccardi



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ORIGIN

Finca Piedra Infinita, IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. 1100 m | 3609 ft.

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.

HARVEST

Exceptional harvest, fresh and dry. With temperatures that were below the average and a great thermal amplitude. The climatic conditions gave us very good natural acidity, very well-structured tannins, excellent fruit and not overripe.

VINIFICATION

Manually selected grapes, gravity filled pools.

Fermentation in concrete vessels, without epoxy, with native yeasts.

Aged in concrete pools.

COMPOSITION

GRAPE: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,59 g/l

PH: 3,65

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