



FINCA PIEDRA INFINITA SUPERCAL 2015

*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 0.93 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.

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



FINCA PIEDRA INFINITA SUPERCAL 2015

ORIGIN

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

THE PLACE

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

HARVEST

It was a wet vintage, with rainfall above the historical average. The highlands, with well-drained soils and drier microclimates, benefited. The wines of this vintage present a wide aromatic palette in which fresh notes predominate. In the mouth there is an important acidity and tannic structure.

VINIFICATION

Grapes selected manually, filled with pools by gravity.

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

Aging in used 500-liter barrels.

COMPOSITION

GRAPE: 100% Malbec

ALCOHOL: 13,8% vol.

TOTAL ACIDITY: 6,67 g/l

RESIDUAL SUGAR: 1,8

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