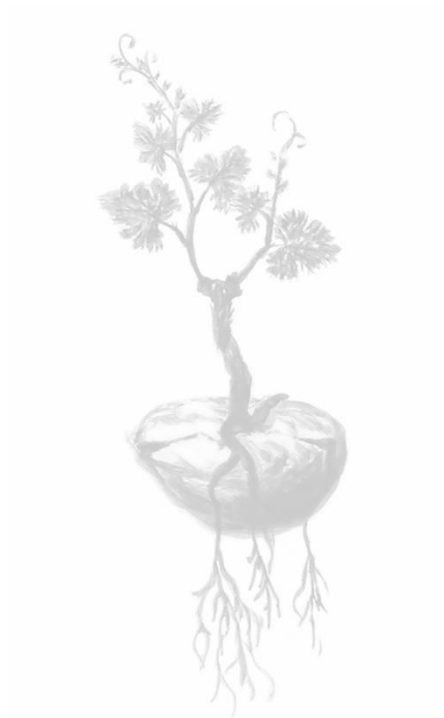




FINCA PIEDRA INFINITA SUPERCAL 2016

*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 2016

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 the wettest and most humid vintage of the last 30 years in Mendoza. Despite its complexity, the high areas of the Uco Valley, with their stony soils and windy climate, managed to bring the bunches to maturity in excellent health. Due to these particular conditions, the wines present lower alcohols than usual, high acidity, intense aromatic expression, great elegance and finesse.

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: 14% vol.

TOTAL ACIDITY: 5,65 g/l

RESIDUAL SUGAR: 1,8

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker