



## FINCA PIEDRA INFINITA SUPERCAL 2017

*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 2017

### 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

This vintage was characterized by low yields and exceptional health and quality. The warm summer brought forward the start of the harvest and efforts were made to harvest each plot at its optimum point and avoid over-ripening. The wines present a very good balance and a profile in which the fruit predominates.

### VINIFICATION

Grapes selected manually, filled with pools by gravity.

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

Aging in concrete vessels.

### COMPOSITION

GRAPE: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 6,6 g/l

PH: 3,71

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