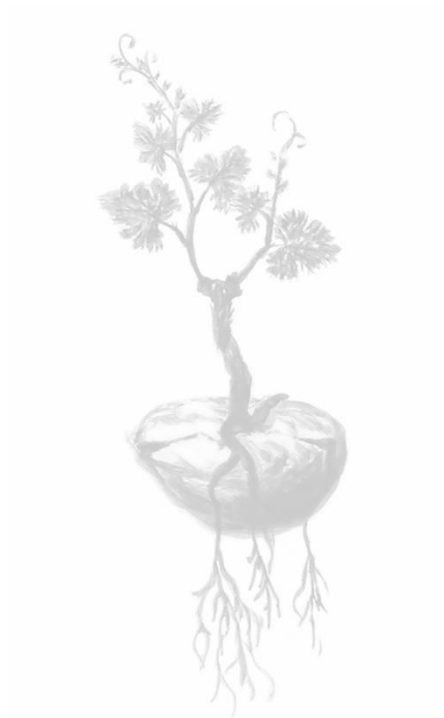




## FINCA PIEDRA INFINITA SUPERCAL 2018

*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 2018

### 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 cool and dry vintage. These conditions guaranteed the exceptional health of all varieties. The wines show great color and freshness, characteristics of this season, thanks to the harvest of each plot at its optimal moment.

### VINIFICATION

Manual harvest with bunch selection.

Gravity filling of vessels.

Fermentation in concrete tanks with native yeasts.

100% of the wine was aged in concrete vessels.

### COMPOSITION

GRAPE: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,89 g/l

PH: 3,68

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