



## FINCA PIEDRA INFINITA SUPERCAL 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 0.93 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 2019**

### **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. It is made up of a layer of stones that starts practically from the surface, with an extraordinary coverage of calcium carbonate, immersed in a matrix of fine sand and silt.

### **HARVEST**

Exceptional harvest, fresh and dry. With temperatures that were below average and a large 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: 5,87 g/l

PH: 3,57

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