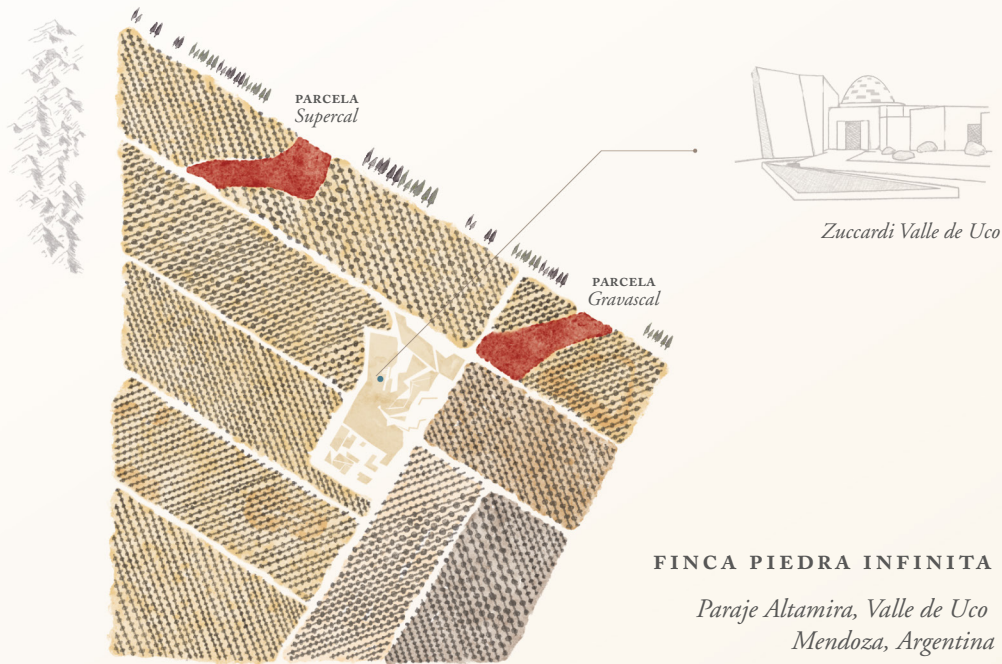


FINCA  
PIEDRA INFINITA

# GRAVASCAL

2018



FINCA PIEDRA INFINITA

*Paraje Altamina, Valle de Uco  
Mendoza, Argentina*

In the search for the purest expression of the identity of Finca Piedra Infinita vineyard, we reached this small plot of 1.8 acres. Located on the north-east side, it shows the typical facet of Paraje Altamina soil. Its soil was formed by the alluvial fan of the Tunuyán river and then enriched with fine sediments, forming a loamy sandy soil surface with a depth of 15 to 20 inches. Below it is a 15 to 20 inch layer of medium to large stones of alluvial gravel, composed mostly of granitic rock covered in calcium carbonate. At a deeper subsoil, you find riverbed from the Tunuyán River.

These soils naturally have an excellent balance between moisture retention and drainage, allowing the vineyard to achieve practically perfect vigor and balance.

*When making these wines, I like to think they come from “Lieu-dit”, or a specific part of the vineyard. Those of us that work in the vineyard every day, know about these unique and special sites within the vineyard.*

*Sebastián Zuccardi, Viticulturist.*

ZUCCARDI  
VALLE DE UCO



#### ORIGIN

IG Paraje Altamira, Finca Piedra Infinita, San Carlos, Valle de Uco, Mendoza.  
Altitude: 3600 ft.

#### SOIL PROFILE

Loamy sandy soil surface with a depth of 15 to 20 inches. Below it is a 15 to 20 inch layer of medium large stones of alluvial gravel, composed mostly of granitic rock covered in calcium carbonate. At a deeper subsoil, you find riverbed from the Tunuyán River.

#### HARVEST

The 2018 vintage was fresh and dry, which guaranteed excellent health for grapes and allowed for the production of wines with great finesse and elegance. These conditions provided for really exceptional quality levels in some plots of Piedra Infinita vineyard.

#### VINIFICATION

Grapes selected manually, pressed, and tanks filled by gravity. Fermentation in concrete tanks, without epoxy, with native yeasts.

100% of the wine was aged in concrete vessels.

Only 1100 bottles were produced of 2018 vintage.

**GRAPE:** 100% Malbec

**ALCOHOL:** 14% vol

**TOTAL ACIDITY:** 5,97 g/l

**RESIDUAL SUGAR:** 1,3 g/l

100 PTS

ROBERT PARKER

*“Finca Piedra Infinita Gravascal 2018 combines notes of orange peel, blood and iron, denoting freshness and minerality, with a chalky sensation and a finish that is a mixture of juiciness, stoniness, saltiness and texture. It finishes with a sapid and salty sensation and marked chalkiness. Finesse, elegance, simply superb!”*

*Luis Gutiérrez*

March 2021 | THE WINE ADVOCATE

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VALLE DE UCO