



ZUCCARDI FINCA PIEDRA INFINITA GRAVASCAL 2018

IG Paraje Altamira, San Carlos, Finca Piedra Infinita, Valle de Uco.

Altitude, 1100 masl – 3600 ft



In the search for the purest expression of the identity of Finca Piedra Infinita vineyard, we reached this small plot of 0.73 hectares. Located on its north-east side, it shows the typical facet of Paraje Altamira soil, with large gravels and granite stones covered with calcareous material at a depth of 60 cm.

Those of us who work in this vineyard every day, know that it has special places, with unique characteristics.

Sebastián Zuccardi
Viticulturist



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ORIGIN

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SOIL PROFILE

Alluvial, originated in the fan of the Tunuyán river. With a 50 cm surface layer of medium-textured sand and silt, and then a layer of medium to large granite gravels, coated with calcium carbonate in a silt and clay matrix.

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 optimum moment.

VINIFICATION

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

GRAPE

100% Malbec

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,59 g/l

RESIDUAL SUGAR

1,5 g/l

SEBASTIÁN ZUCCARDI, Viticulturist