



ZUCCARDI FINCA PIEDRA INFINITA GRAVASCAL 2019

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

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

Exceptional harvest, fresh and dry. With temperatures that were below the average and a large thermal amplitude. The climatic conditions gave us very good natural acidity, tannins with a very good structure, excellent fruit and nothing overripe.

VINIFICATION

Manually selected grapes, filling pools by gravity.
Fermentation in concrete vats, without epoxy, with native yeasts.
Aged in concrete vats.

GRAPE

100% Malbec

ALCOHOL

14 % vol.

TOTAL ACIDITY

5,59 g/l

PH

3,68 g/l

SEBASTIÁN ZUCCARDI, Viticulturist