

FINCA PIEDRA INFINITA GRAVASCAL 2020

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 0.73 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 40 cm.

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 GRAVASCAL 2020

ORIGIN

Finca Piedra Infinita, IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. 1100 m | 3609 ft.

PARAJE ALTAMIRA

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

The 2020 was a very particular vintage, characterized by limited yields and a high speed of maturity, which made it one of the fastest and most challenging on record.

The grapes from all areas and varieties arrived at the winery with unbeatable health and the highest quality. The wines generally show excellent aromatic complexity and great juiciness, texture and structure in the mouth.

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: 5,56 g/l PH: 3,62

> Sebastián Zuccardi, Winemaking Director Laura Principiano, Head Winemaker