

FINCA PIEDRA INFINITA SUPERCAL 2021

Finca Piedra Infinita, IG Paraje Altamira, Valle de Üco. 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 2021

ORIGIN

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

THE PLACE

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

It was a great harvest. With cool and humid weather, the grape clusters had the necessary time to reach maturity with a perfect balance of sugar and acidity, and a strong tannin structure. Our meticulous work of separating plots and soil types for harvesting (which has been ongoing for over a decade) allowed us to harvest every corner of our vineyards at the perfect moment and thus showcase the great diversity that characterizes the Uco Valley.

VINIFICATION

Manually selected grapes, filling tanks by gravity. Fermentation in concrete vessels, without epoxy, with native yeasts. Breeding in concrete pools.

COMPOSITION

GRAPE: 100% Malbec ALCOHOL: 14% vol.

TOTAL ACIDITY: 6,01 g/l

PH: 3,6

Sebastián Zuccardi, Winemaking Director Laura Principiano, Head Winemaker