



FINCA PIEDRA INFINITA 2021

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



FINCA | SINGLE VINEYARD WINES

This vineyard is an extraordinary place, with an even more impressive landscape. No one had put his hands to work on these lands before. The producers of Paraje Altamira drew the border where the stone allowed them. They used to cultivate on the flattest and less stony areas, close to the town of La Consulta, because moving south and west meant venturing into the heart of the highest part of the alluvial fan of the Tunuyán River. It meant fighting against the stone.

We arrived there through intuition, driven by the landscape. And we faced that struggle with energy, but also with the humility of knowing that we were facing something infinite.

We had to move more than a thousand trucks filled with stones, to make room for the vines.

It was the first step on a challenging path. Because cultivating this vineyard involves studying, working, knowing each row, each stone. Tirelessly exploring its immense diversity to be able to interpret it through the wine.

These Finca wines come exclusively from our family's estate vineyards.

Finca Piedra Infinita is a Malbec, made from a careful selection of plots that grow on the shallower soils, so abundant in this vineyard. It is a true mountain wine.

Sebastián Zuccardi



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ORIGIN

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THE PLACE

This vineyard, planted at 1100 meters above sea level in the highest area of the alluvial fan of the Tunuyán River, reflects the characteristic identity of Paraje Altamira. Its soil rests upon an infinite amount of stones and large granite rocks covered with calcareous material, with a complexity that can only be found very close to the Andes. Harvested according to its 12 soil type variations, this Malbec represents the exploration and interpretation of this unique place.

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

Manual harvest with bunch selection.

Filling of vessels by gravity.

Fermentation in concrete tanks with native yeasts.

All of the wine was aged in concrete vessels.

COMPOSITION

VARIETY: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,72 g/l

PH: 3,69

*Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker*