



## 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.

### THE PLACE

This vineyard, planted at 1100 meters in the highest area of the alluvial fan of the Tunuyán River, reflects the characteristic identity of Paraje Altamira. Its soils rest upon an infinity of stones and large granite rocks covered with calcareous material, with a complexity that can only be found very close to the Andes.

There are hidden places in every vineyard with such a marked identity that they stand out among the rest. This wine originates from a small plot of 0.73 hectares, located in the northeast sector of the estate. In this unique and unrepeatable corner of the vineyard, Malbec plants grow on soil where enormous gravels and granite rocks covered with calcareous material emerge at a depth of 50 centimeters.

### 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, filling of tanks by gravity. Fermentation with native yeasts in concrete vessels without epoxy. Aging in concrete vessels.

### COMPOSITION

GRAPE: 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,56 g/l

PH: 3,62

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