



FINCA PIEDRA INFINITA SUPERCAL 2021

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



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ORIGIN

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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 is born from a small plot of 0.93 hectares, located in the northwest sector of our vineyard. In this unique and unrepeatable corner of the vineyard, Malbec plants grow on soil completely filled with alluvial stones covered with calcareous material.

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 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: 6,01 g/l	PH: 3,6

Sebastián Zuccardi, Winemaking Director
Laura Principiano, Head Winemaker