



ZUCCARDI FINCA PIEDRA INFINITA 2017

Finca Piedra Infinita, IG Paraje Altamira, Uco Valley, Mendoza.

1100 mals



This Vineyard is an extraordinary place, with an impressive landscape.

No man had put his hands to work on these lands. 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 entering the heart of the highest part of the alluvial fan of the Tunuyán river and to fight against the stone.

We get there by intuition, driven by the landscape. And we face that fight, with energy, but also being humble and knowing that we were facing something infinite.

There were more than a thousand trucks full of stone that we had to move, to make room for the vines.

It was the first step of a challenging path. Because cultivating this vineyard involves studying, working, knowing each row, each stone. To tirelessly explore its enormous diversity in order to interpret it through wine.

Finca Piedra Infinita is a Malbec, made with a careful selection of plots that grow on shallow soils. It is a real mountain wine.

Sebastián Zuccardi, Viticultor.



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ORIGIN

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SOIL PROFILE

Originated by the alluvial fan of the Tunuyán river. Very stony, calcareous and heterogeneous. For this wine, plots of soils with a sandy loam surface layer were selected between 20 and 60 cm thick, resting on a horizon of granite stone covered with calcium carbonate.

HARVEST

This vintage was characterized by showing low yields and exceptional health and quality. The warm summer brought forward the beginning of the harvest and work was done to harvest each plot in its optimum point, avoiding over-ripening. The wines present a very good balance and a profile in which fruit predominates.

VINIFICATION

Manual harvest with bunch selection.
Gravity filling of vessels.
Fermentation in concrete tanks with native yeasts.
Part of the wine was aged in used 500-liter French oak barrels.
The remaining wine was raised in concrete basins.

GRAPE

100% Malbec

ALCOHOL

14 % vol.

TOTAL ACIDITY

6.1 g/l

RESIDUAL SUGAR

1.8 g/l



SEBASTIÁN ZUCCARDI, Viticultor.