

NEW WORLD
WINERY
OF THE YEAR
2022



ZUCCARDI
VALLE DE UCO

WORLD'S BEST
VINEYARDS
2022
Hall of Fame

ZUCCARDI
VALLE DE UCO



Third generation Winemaker Sebastian Zuccardi brings a new determination to explore Argentina's many microclimates and soils. In 2000, Zuccardi started making wines from grapes grown in the high altitude Uco Valley vineyards. The intensity of flavor that comes from the vineyards in extreme conditions is expressed in the Zuccardi Icon Series.

FINCA PIEDRA INFINITA 2017

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, which is built with a careful selection of farm plots that grow on shallower soils, so abundant on this farm. It is a real mountain wine.

WINE DATA:

GRAPE COMPOSITION: 100% Malbec

APPELLATION: Finca Piedra Infinita, Valle de Uco, Mendoza.

VINIFICATION: Fermentation in concrete vats without epoxy, with native yeasts. 30% of the wine was aged in 500L oak barrels and the rest in concrete vats. The 2017 harvest had warm temperatures during winter and rains that exceeded the average in summer.

ALTITUDE: 3,608 feet above sea level

SOIL TYPE: Short alluvial soil, with a conglomerate of big rocks at 20 cm - 0.65 feet of depth.

ALCOHOL: 14% | TOTAL ACIDITY: 5.7 g/l | RESIDUAL SUGAR: 1.8 g/l

TASTING NOTES:

COLOR: Deep red color

AROMA: Expresses great fruity character with notes of red fruit.

FLAVOR: Grand structure and acidity. Mineral with notes of wet stone and graphite.

Long finish.



UPC# 0 89832 84921 6
6pk / 750ml

- WINEMAKER SEBASTIAN ZUCCARDI

