

NEW WORLD
WINERY
OF THE YEAR
2022



ZUCCARDI
VALLE DE UCO

WORLD'S BEST
VINEYARDS
Hall of Fame

Wine & Spirits
TOP 100

ZUCCARDI
VALLE DE UCO

Zuccardi Finca represents a deeper step in identifying the best micro-regions of Argentina.
The term Finca determines a specific place, a small plot of unique features.

FINCA PIEDRA INFINITA GRAVASCAL 2021

FINCA | 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

GRAPE COMPOSITION: 100% Malbec

THE PLACE: Finca Piedra Infinita, IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza. 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.

ALTITUDE: 3,609 feet / 1,100 meters above sea level

SOIL TYPE: Alluvial soil with gravel, covered with calcium bicarbonate, that are at 23in. depth.

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.

ALCOHOL: 14.0% | **TOTAL ACIDITY:** 6.09 g/l | **pH:** 3.6



UPC# 0 89832 92150 9
3pk / 750ml

SEBASTIÁN ZUCCARDI, WINEMAKING DIRECTOR
LAURA PRINCIPIANO, HEAD WINEMAKER



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