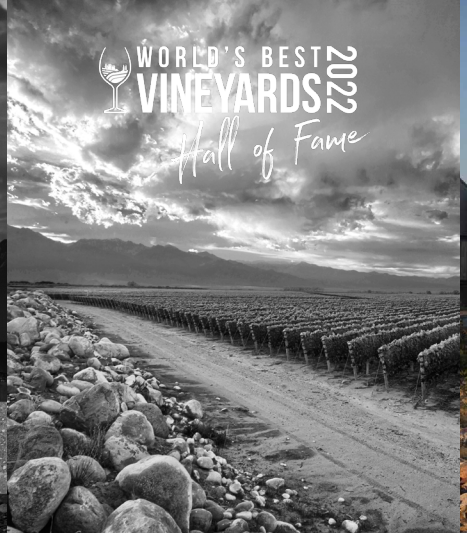
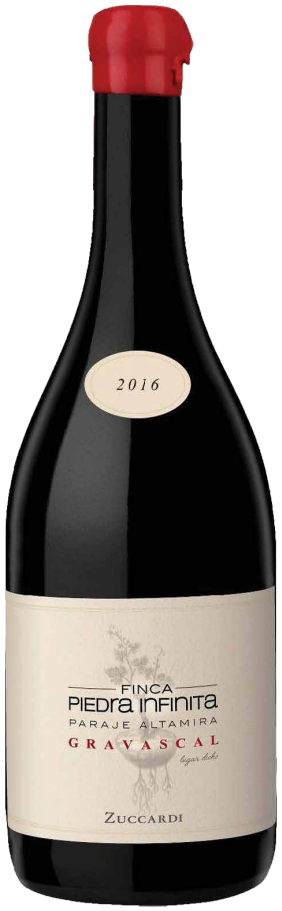


Third generation Winemaker Sebastian Zuccardi brings a new determination to explore Argentina´s many microclimates and soils. In 2000, Zuccardi started making wines from grapes grown in the high altitude Uco Valley vineyards. The intensity of flavor that comes from the vineyards in extreme conditions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



UPC# 0 89832 92150 9
3pk / 750ml

Finca Piedra Infinita
GRAVASCAL 2019

Sebastián Zuccardi describes the Supercal and Gravascal bottlings as his lieu-dit wines from the Finca Piedra Infinita estate, noting that they are in a stricter style than the Infinita blend and even "a bit unbalanced and extreme early on in terms of their texture."

WINE DATA

GRAPE COMPOSITION: 100% Malbec

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

VINIFICATION: The grapes were selected by hand, destemmed and crushed.
Fermentation in concrete vats without epoxy, with native yeasts.
50% of the wine was aged in 500lts used oak barrels.

ALTITUDE: 3,608 feet / 1100 meters above sea level
SOIL TYPE: Alluvial soil with gravel, covered with calcium bicarbonate, that are at 23in. depth.
2016 was a unique year with a cold spring and a rainy summer, that increased the freshness and finesse of this wine.
ALCOHOL: 14.1% | TOTAL ACIDITY: 5.61 g/l | RESIDUAL SUGAR: 1.8 g/l

TASTING NOTES:

COLOR: Saturated deep, bright ruby

AROMA: Dark berries, black olive tapenade and iron.

- WINEMAKER SEBASTIAN ZUCCARDI