



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 SUPERCAL 2018

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 big rocks covered with a large amount calcium bicarbonate on the topsoil.

2016 was a unique year with a cold spring and a rainy summer, that increased the freshness and finesse of this wine.

ALCOHOL: 14% | TOTAL ACIDITY: 5.65 g/l | RESIDUAL SUGAR: 1.8 g/l

TASTING NOTES:

COLOR: Bright, dark ruby

AROMA: Black fruits, tropical dark chocolate, minerals and crushed rock.



UPC# 0 89832 84921 6
3pk / 750ml

- Winemaker Sebastian Zuccardi

