

Zuccardi

This is a wine of place , sourced from just 0.73 hectares of Finca Piedra Infinita, crafted to reflect the unique identity of one of Paraje Altamira's purest terroirs.

ZUCCARDI
VALLE DE UCO



Finca Piedra Infinita Gravascal 2020

Mendoza, Argentina

Region and Vineyards

Located in the prestigious IG **Paraje Altamira** in the southern part of the Uco Valley, Finca Piedra Infinita sits at 1,100 metres above sea level on the highest reaches of the Tunuyán River's alluvial fan. This sector is known for its cool climate, marked thermal amplitude, and extremely heterogeneous soils. The vineyard's northeast corner, from which Gravascal is sourced, is a mere **0.73 hectares**, yet possesses a geological fingerprint distinct from its surroundings.

At a shallow depth of 40 cm, the topsoil gives way to **large granite gravels and stones coated in calcium carbonate**, some weighing more than 20 tonnes. This environment creates natural vine stress, yielding low, concentrated fruit with **pronounced minerality**. The terroir's typicity, both severe and sublime, reflects the grandeur of the Andes and defines the unique identity of this wine.

Winemaking

Harvested manually at optimal ripeness during a **challenging 2020 vintage**, marked by rapid phenolic development and limited yields, the fruit arrived in pristine condition. The grapes were gently dropped into fermentation tanks **by gravity**, with **no pumping** and maximum respect for integrity.

Fermentation took place in **raw concrete vessels**, without epoxy coating, using **indigenous yeasts** to allow a transparent expression of place. The wine was then **aged entirely in concrete**, a conscious choice to avoid oak influence and preserve purity, texture, and energy. This minimalist approach reflects Zuccardi's philosophy: allow the soil to speak.

Alcohol :14,00 %

Composition: 100% Malbec

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Tasting Notes

- **Color**: Deep ruby with youthful violet reflections.
- **Aroma**: Ethereal and precise, with aromas of **crushed violet, red currant, graphite**, and crushed stones. Subtle herbal nuances of **thyme and mountain air** emerge on swirling.
- **Palate**: Taut and finely etched, this Malbec glides with **chalky tannins** and vibrant acidity. Red and black fruits pulse through a mid-palate of exceptional tension, tapering into a **long, mineral-streaked finish** that evokes crushed gravel and cool limestone.

Did you know?

The name *Gravascal* blends the Spanish terms *grava* (gravel) and *cal* (lime), directly referencing the parcel's subsoil. Located within Zuccardi's estate vineyard, it is vinified and bottled as a **lieu-dit**, mirroring the Burgundian model of micro-terroir expression. **Only 0.73 hectares** contribute to this wine, making it one of the most precise and limited interpretations of Malbec in Argentina.

Wine Pairing Ideas

- **Grilled duck breast with black cherry reduction** – highlights the wine's fruit purity and tension.
- **Beef tartare with capers and herbs** – complements the wine's raw elegance and chalky grip.
- **Roasted beetroot and goat cheese salad** – an earthy, tangy counterpoint to the wine's minerality.
- **Semi-aged Manchego** – matches the texture and enhances the saline, stony finish.

98

Robert Parker (RP) : 98 Points (2020)

There is a lot of subtleness, precision, elegance and harmony in the 2020 Finca Piedra Infinita Gravascal. It comes from a plot that takes well the warmer and cooler vintages like this 2020, when the wine achieved transparency, elegance and precision, which are the three characteristics they seek for in their wines. Like all of the top-of-the-range wines from their property in Paraje Altamira, this fermented with indigenous yeasts in concrete and matured exclusively in concrete and didn't see any oak to keep the poise, elegance and balance while showing the character of the vintage, place and variety. 1,400 bottles were filled in June 2021.

98 James Suckling

James Suckling (JS) : 98 Points (2020)

Superb depth here. Oyster shells, thyme, wild herbs, ink, graphite and lots of black cherries. A powerhouse of tannins on the full-bodied palate; vertical, colossal. Austere and puristic but super confident and chalky. Polished, too. Drink or hold.

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Finca Piedra Infinita Gravascal 2020

Vinous (Antonio Galloni) (VN) : 97 Points (2020)

The 2020 Malbec Finca Piedra Infinita Gravascal hails from a tiny plot in the eponymous vineyard in Paraje Altamira, where the soils are rich in gravel and chalk. Purple in the glass. The sharply defined nose delivers rose, mint, plum, raspberry and violet notes. Dry and restrained in the mouth, the lean, taut palate resonates with a rich, chalky texture and juicy mouthfeel. The complex, extremely nuanced red asks intriguing questions of the drinker. The precision is all the more admirable, given the warm year.