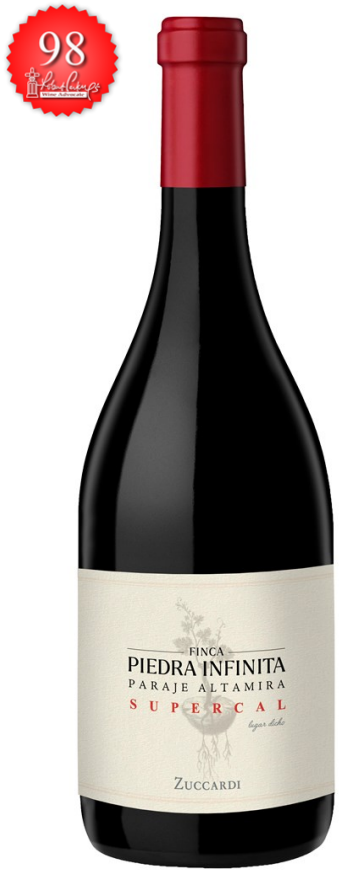


Zuccardi

A singular Malbec drawn from calcareous soils at high altitude, Supercal 2020 exemplifies Mendoza's purest terroir expression through the lens of a single vineyard parcel.

ZUCCARDI
VALLE DE UCO



Alcohol :14,00 %

Composition: 100% Malbec

Finca Piedra Infinita Supercal 2020

Mendoza, Argentina

Region and Vineyards

The wine hails from **Finca Piedra Infinita**, located in **IG Paraje Altamira**, in the San Carlos district of the Uco Valley, Mendoza. Planted at 1,100 metres above sea level on the highest part of the alluvial fan of the Tunuyán River, the vineyard's soils are a complex mosaic of large granite stones coated in calcium carbonate, with calcareous deposits sitting just below the surface. These unique soil compositions are largely responsible for the wine's intense structure and mineral character.

Supercal comes from a singular 0.93-hectare parcel located in the northwest section of the vineyard, where the topsoil is almost entirely absent, exposing the vines to extreme alluvial stones blanketed with limestone dust. The result is a wine that channels terroir with vivid clarity and intensity.

Winemaking

The grapes were harvested manually and fermented in **raw concrete vats** (without epoxy) using only native yeasts. The fruit was introduced into the vessels by gravity, preserving the delicacy of the berries and allowing a gentle extraction.

Maturation took place in concrete as well, ensuring a **neutral élevage** that foregrounds the wine's mineral, varietal, and site-derived characters. No oak is used in the winemaking process, underscoring the winemakers' dedication to authentic terroir expression without artifice.

Tasting Notes

- **Color**: Deep, vibrant purple with hints of indigo at the rim.
- **Aroma**: A compelling mix of crushed violet petals, black cherries, and wild herbs, overlaid with chalky, stony notes and a whisper of graphite.
- **Palate**: Tightly wound and precise, with a vivid core of black and blue fruits. The wine's signature is its **chalky texture and saline minerality**, paired with crisp acidity and firm, linear tannins. The finish is long, echoing the vineyard's stony soul.

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Finca Piedra Infinita Supercal 2020

Did you know?

The name *Supercal* refers not to a stylistic exaggeration, but to the **superabundance of calcareous material** in the soil. It's a rare and precise homage to **soil typicity**, echoing the concept of "lieu-dit" more commonly found in Burgundy. Sebastián Zuccardi uses this term to express the growing recognition of Argentina's micro-terroirs, elevating them to the global fine wine stage.

Wine Pairing Ideas

- **Dry-aged beef ribeye with chimichurri** – matches the structure and minerality with protein and herbs.
- **Grilled wild mushrooms with thyme and garlic** – complements the earthy tones and umami richness.
- **Polenta with gorgonzola** – the creaminess balances the wine's firm tannins and brings out floral nuances.
- **Smoked lamb shoulder** – a rich dish that softens the wine's minerality while enhancing its depth.



Robert Parker (RP) : 98 Points (2020)

The grapes for the 2020 Finca Piedra Infinita Supercal were the first to be picked from the Piedra Infinita vineyard in the warm 2020 vintage, and the wine is built more around the fruit. It is juicy and pure and has similar levels of alcohol and acidity/freshness as the 2019, but of the two vintages, which I tasted side by side, this feels gentler and rounder. It has complexity despite its young age and has notes of orange peel, iron and blood, with the fine limestone sensation. The vintages are always very marked in this wine because the soil is very extreme and shallow and the vines can suffer in dry and warm conditions. 1,450 bottles were filled in June 2021.