



Zuccardi

A masterstroke of terroir-driven expression, this Malbec encapsulates the stony intensity of Paraje Altamira with elegance and precision.



Finca Piedra Infinita Supercal 2018

Mendoza, Argentina

Region and Vineyards

Zuccardi's Finca Piedra Infinita lies in the heart of **Paraje Altamira**, a celebrated subregion of Argentina's Uco Valley, perched at an altitude of 1,100 meters. This site, part of the southern alluvial fan of the Tunuyán River, is characterized by its **cool, semi-arid climate**, broad diurnal shifts, and unique **calcareous-rich soils** composed of large alluvial stones cloaked in calcium carbonate. Supercal is sourced from a mere **0.93-hectare plot** located on the vineyard's western edge—its most extreme terroir.

The defining feature of this parcel is a **surface layer dominated by stone and calcareous material**, offering a distinctive mineral signature and remarkable drainage. The vineyard is farmed with profound attention to detail, embodying Zuccardi's philosophy of letting each micro-terroir speak for itself.

Winemaking

The 2018 vintage was **cool and dry**, ensuring healthy fruit with excellent color and vibrancy. Grapes were harvested manually at optimal ripeness, with rigorous bunch selection in the vineyard.

Fermentation occurred using **native yeasts in concrete vessels**, emphasizing a low-intervention philosophy that respects the purity of fruit and place. Rather than aging in oak, the wine spent **100% of its élevage in concrete** to preserve the vineyard's calcareous-driven austerity and tension.

The final composition is **100% Malbec**, showing a lean, precise style with an alcohol level of 14% and a total acidity of 5.89 g/L (pH 3.68).

Tasting Notes

- **Color:** Deep violet core with a ruby edge; intense and saturated, typical of high-altitude Malbec.
- **Aroma:** Expressive nose with graphite, crushed rock, and wild herbs layered over fresh plum, black cherry, and subtle florals.
- **Palate:** Linear and vibrant, marked by firm yet polished tannins and a backbone of minerality. Notes of red currant, blackberry skin, and savory spice unfold with a saline precision. The finish is long, lifted, and bracingly fresh.

Alcohol :14,00 %

Composition: 100% Malbec



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Did you know?

The name "Supercal" refers to the **high concentration of calcium carbonate** found in this specific plot of Finca Piedra Infinita. This "super calcareous" condition is a rarity in Mendoza and contributes to the wine's **signature chalky texture** and mineral drive—hallmarks of some of Argentina's most terroir-expressive wines.

Wine Pairing Ideas

- **Dry-aged beef with chimichurri:** The wine's linear acidity and minerality balance the meat's richness and herbal intensity.
- **Grilled lamb chops with rosemary and garlic:** The savory, herbaceous notes in the wine echo the lamb's seasoning.
- **Mushroom risotto with truffle oil:** Earthiness in both the dish and wine find harmony, with minerality lifting the umami depth.
- **Hard cheeses like aged Manchego or Pecorino:** Their crystalline textures and salty finish resonate with the wine's chalky grip.



Robert Parker (RP) : 98 Points (2018)

There is a strong iron note in the 2018 Finca Piedra Infinita Supercal, a Malbec from a small plot within Piedra Infinita, usually the first plot to be harvested within Piedra Infinita. It's an extreme plot, very shallow and with pure stone and a strong character. They found this plot in search for "cal," pure limestone, so they want a strong sensation of chalk in the wine here. This is austere, and I think it's more precise than in previous vintages. Only 1,000 bottles were filled in August 2019.



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