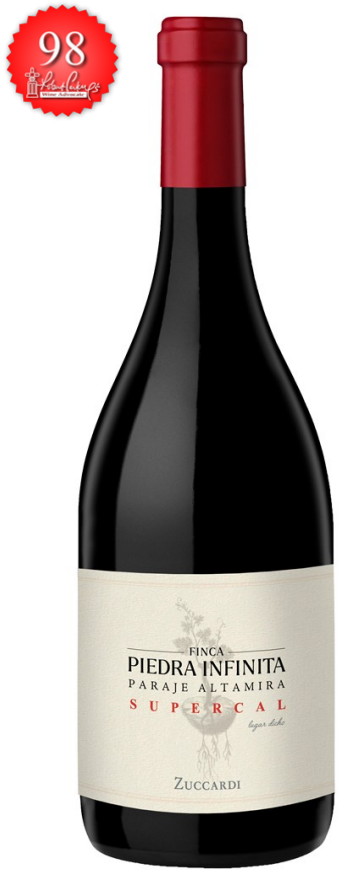
Zuccardi

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

ZUCCARDI
VALLE DE UCO



Alcohol :14,00 %

Composition: 100% Malbec

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.

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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.