



Zuccardi

A flagship Malbec from Mendoza's revered Paraje Altamira, the 2019 Finca Piedra Infinita embodies the precision and purity of high-altitude Andean viticulture.



Alcohol :14,00 %

Composition: 100% Malbec

Finca Piedra Infinita 2019

Mendoza, Argentina

Region and Vineyards

Grown in **IG Paraje Altamira** at 1,100 metres above sea level in the Uco Valley, the vineyard lies on the alluvial fan of the Tunuyán River. The site is defined by **very shallow sandy-loam soils**—ranging from 20 to 60 cm deep—resting atop massive granite stones veiled in calcium carbonate. The landscape here is striking and untamed, with blocks carved quite literally out of the stone.

Finca Piedra Infinita 2019 is the result of meticulous plot selection from among the most **stony and calcareous sections** of the estate. The vineyard, previously untouched by cultivation, required thousands of truckloads of rock to be cleared before vines could be planted. This struggle against the terrain is echoed in the wine's power, tension, and sense of place.

Winemaking

Harvested by hand with strict bunch selection, the grapes were introduced into the fermentation tanks **by gravity**, preserving berry integrity. Fermentation was spontaneous, using **native yeasts**, in raw **concrete vessels**—which were also used for aging.

No oak was used at any stage, a deliberate choice to preserve the **voice of the vineyard**. The decision to age entirely in concrete imparts purity and clarity, allowing the wine's natural texture and minerality to shine through without interference from wood.

Tasting Notes

- **Color:** Deep garnet with purple hues and a vibrant core.
- **Aroma:** A symphony of red and black fruits—wild blackberry, crushed raspberry—lifted by floral notes of violet and layered with graphite, wet stone, and a hint of dried thyme.
- **Palate:** Refined yet powerful, with a dense core of fruit framed by **fine, chalky tannins**. The structure is precise and linear, supported by fresh acidity and a long, mineral-laced finish that speaks to the vineyard's calcareous stones.



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Did you know?

The name *Piedra Infinita* ("Infinite Stone") refers not just to the soil's composition but also to the philosophical approach behind the wine: an unending quest to understand and interpret the "**infinite diversity**" of a single place. For Zuccardi, this vineyard is as much a study in geology as it is a source of fruit, and this wine is a **vinous cartography** of its subzones.

Wine Pairing Ideas

- **Chargrilled venison loin with juniper jus** – accentuates the wine's wild, herbaceous edge and structured tannins.
- **Beef tenderloin with chimichurri** – enhances the freshness and brightness of the wine's fruit profile.
- **Eggplant involtini with ricotta and tomato** – pairs beautifully with the wine's acidity and mineral cut.
- **Aged Manchego or Comté** – mirrors the wine's umami and chalky tannins with firm, nutty cheese character.



James Suckling (JS) : 99 Points (2019)

Quiet complexity that needs time in the glass. While it is brooding and deep, there is also a perfumed, floral and herbal aspect that makes it so attractive and unforgettable, even at such an embryonic stage. Freshly crushed blueberries, dried licorice, decadent violets, crushed stones and ash on the nose. Satin-textured tannins on the palate, which are tense, chalky and seamless. Powerful and juicy with impeccable balance. A great, cerebral and intrinsic malbec from Argentina. You can drink now, if you want, but it is a wine that you'd want to keep for the next two decades. A real charmer, especially for the wine nerds. Buy this and try!



Robert Parker (RP) : 97 Points (2019)

The pure Malbec 2019 Finca Piedra Infinita comes from 10-year-old vines in Altamira and fermented with 80% to 100% full clusters depending on the plot, all with indigenous yeasts in concrete and matured exclusively in raw concrete. It has the sense of purity and harmony of the best vintages of this wine, with precision and balance. They build the wine with juice from different plots and soils depending on the vintage: in a cooler year like 2019, they tend to use more grapes from shallower soils (more supercalcáreo than gravas calcáreas - gravascal), and in a warmer year, they'd use more grapes from places with a little more soil and resistance to heat and dry conditions. This wine is juicy and has purity of fruit and a tactile sensation reminiscent of wet chalk, with very fine tannins and a long, tasty finish. 9,000 bottles were filled in June 2020.



Wine Spectator (WS) : 95 Points (2019)

A wonderful example of the elegant side of Malbec, with vanilla bean and violet notes that pave the way for a rich, caressing mouthful of fresh plum and raspberry flavors, which are buoyed by lively mineral acidity and keep the finish singing around orange peel and dusty cocoa hints, with firming tannins. Drink now through 2034.

