



# Zuccardi

Finca Piedra Infinita 2018 is a distinctive, high-altitude Malbec sourced from Zuccardi's family vineyard in the Paraje Altamira region, reflecting Mendoza's powerful and mineral-rich terroir.



## Finca Piedra Infinita 2018

Mendoza, Argentina

### Region and Vineyards

The **Finca Piedra Infinita vineyard** is located within the IG Paraje Altamira, in the Valle de Uco, Mendoza. Nestled at **1,100 meters (3,609 feet)**, the vineyard sits on the highest part of the alluvial fan created by the Tunuyán River, where the soils are extremely stony and calcareous. The surface layer consists of **sandy loam, ranging from 20 to 60 centimeters deep**, covering a base of large granite stones coated in calcium carbonate. This challenging landscape required Zuccardi to clear over a thousand truckloads of stone, underscoring the commitment to cultivating this unique vineyard.

The **2018 vintage** benefitted from cool and dry conditions, which preserved the health of the grapes and resulted in wines with vibrant color and freshness. The meticulous timing of the harvest for each plot contributed to the purity and elegance of this vintage, capturing the Altamira terroir's character.

### Winemaking

The winemaking process for Finca Piedra Infinita 2018 reflects Zuccardi's commitment to minimal intervention and terroir expression. The grapes are **hand-harvested with bunch selection** to ensure quality, then transferred by gravity to concrete tanks for fermentation. Using **native yeasts**, fermentation occurs in unlined concrete vessels, which enhances the wine's purity and minerality. The entire wine is then **aged in concrete tanks**, preserving the natural expression of the fruit and soil, with no influence from oak.

This **100% Malbec** has an alcohol content of **14%**, a total acidity of **5.89 g/L**, and a **pH of 3.67**, resulting in a balanced wine with vibrant freshness and structured tannins.

### Tasting Notes

- **Color:** Deep purple, with intense saturation that hints at its concentration.
- **Aroma:** Aromatic layers of **blackberry, plum**, and floral notes, accompanied by mineral and earthy undertones that reflect the calcareous soils.
- **Palate:** Full-bodied and structured, with fine tannins and a refreshing acidity. The palate reveals rich dark fruit, a mineral core, and a long, complex finish that captures the essence of Altamira's stony terroir.

Alcohol :14,00 %

Composition: 100% Malbec



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## Finca Piedra Infinita 2018

### Did you know?

**Finca Piedra Infinita** is the result of Zuccardi's vision to push the boundaries of Argentine viticulture. The name "Piedra Infinita," or "Infinite Stone," reflects the vineyard's extreme landscape, where stones dominate the soil profile, creating a unique terroir that required the removal of vast amounts of rock. Each plot within the vineyard is meticulously studied, making this wine a testament to Altamira's singular terroir.

### Wine Pairing Ideas

- **Argentinian Asado (Grilled Meats):** The wine's structure and depth complement the robust flavors of traditional Argentinian grilled meats, enhancing the savory profile of beef, lamb, and sausages.
- **Wild Mushroom Risotto:** The earthy flavors of mushrooms match the wine's mineral undertones, while its acidity balances the richness of the risotto.
- **Roasted Eggplant with Pomegranate Molasses:** The wine's dark fruit and tannins complement the caramelized flavors of eggplant, and the pomegranate adds a fresh contrast.
- **Aged Manchego Cheese:** The nutty, intense flavors of Manchego pair beautifully with the wine's tannins and acidity, creating a balanced and complex pairing.



#### Robert Parker (RP) : 99 Points (2018)

*There is a reductive character in the 2018 Finca Piedra Infinita that I also found in the Finca Piedra Infinita Gravascal. There is also a big connection with the 2016, more than with the 2017. There is tension and crunchiness here, and the finish is very mineral, dry and chalky but coupled with deep flavors. The wine feels very young and with huge potential to develop in bottle. The symmetry of the cooler vintages in this bottling is here: there's precision, detail and nuance. There's purity and restraint and great harmony. There is energy and light, power and balance. This is as good as it gets.*



#### James Suckling (JS) : 99 Points (2018)

*Aromas of crushed fruit with mushrooms, dried flowers, ash, charcoal, iodine and bark, following through to a full-bodied palate with superb depth of fruit and layers of polished, fine tannins. Extremely long and seamless. A beauty by all accounts. Complex. Juicy. Supple. Better after 2023, when it will give you all it has stored up in goodness, character and uniqueness.*



#### Vinous (Antonio Galloni) (VN) : 96 Points (2017)

*A Malbec from Paraje Altamira, the grapes selected from vines growing in eight different types of soil at the Finca Piedra Infinita vineyard before half of them were aged in used barrels for 12 months. The measured nose offers an herb, violet and lavender core from which blackberry subsequently emerges. Makes a big entrance with energy and juice before ceding the impetus to a chalkiness that turns the spotlight on the texture sustained by a flavor-enhancing salinity. A long-lasting, profoundly layered wine.*

