

# Finca Piedra Infinita 2017

## 3x75cl

### Winemaker Notes

Nuanced red fruits, mineral notes of wet stone and graphite and a very long finish. An ageworthy wine.

### Vineyard

The Paraje Altamira vineyard is 1100 metres above sea level in the Uco Valley. The soils are super calcareous, short alluvial soils with a conglomerate of large rocks at a depth of a 20cm.

### Winemaking

The grapes were selected Hand, destemmed and crushed. Fermentation in concrete vats without epoxy, with native yeast. 30% of the wine was aged in 500L oak barrels and the rest in concrete vats

### Vintage

Frost was an issue affecting quantity in 2017, but the grapes that survived produced excellent quality wines.

### Food match

Grilled and Roasted Red Meats

The best steak and chips your money can buy!



### Grapes

100% Malbec

### Region/Appellation

Paraje Altamira, Uco Valley

### Alcohol by volume

14.50%

### Residual Sugar

2.35 g/l

### pH

3.7

### Total Acidity

5.51 g/l

### Drinking Window

2025 - 2035

### Tasting Guide

A B C **D** E  
Light Medium Full

### Tasting note printed

09/03/2025