

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

21/01/2025