

Finca Piedra Infinita Gravascal 2019 3x75cl

Winemaker Notes

Spicy yet floral with black fruit notes. Tense and dynamic with a long finish.

Vineyard

Alluvial soils with gravel, covered in calcium bicarbonate.

Winemaking

The grapes were selected Hand, destemmed and crushed. Fermentation in concrete vats without epoxy, with native yeasts. 50% of the wine was aged in 500lts used oak barrels.

Vintage

Exceptional harvest, fresh and dry. With temperatures that were below the average and a large thermal amplitude. The climatic conditions gave us very good natural acidity, tannins with a very good structure, excellent fruit and nothing overripe.

Food match

Grilled and Roasted Red Meats

Enjoy with a perfectly cooked steak and green salad.



Grapes

100% Malbec

Region/Appellation

Paraje Altamira, Uco Valley

Alcohol by volume

14.00%

Residual Sugar

2 g/l

pH

3.6

Total Acidity

5.7 g/l

Drinking Window

2024 - 2030

Tasting Guide

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

Tasting note printed

22/12/2024