

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  
2025 - 2030

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

Tasting note printed  
21/01/2025

# 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.

