

Finca Piedra Infinita Supercal 2017 6x75cl

Winemaker Notes

In our search for the purest expression of the identity of the Finca Piedra Infinita vineyard, we arrived at this small plot of 0.78 hectares. Located on the west side, it shows the most extreme side of the soils of Paraje Altamira, where from the surface the only thing we find is the stone, covered with a rich layer of calcareous material.

Vineyard

Alluvial soil with big rocks covered with a large amount of calcium bicarbonate on the topsoil.

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

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

14.00%

Residual Sugar

2.35 g/l

pH

3.7

Total Acidity

5.7 g/l

Drinking Window

2025 - 2035

Tasting Guide

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

Tasting note printed

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