

Grapes

100% Malbec

Region/Appellation

Paraje Altamira, Uco
Valley

Alcohol by volume

14%

Residual Sugar

2.66 g/l

pH

3.6

Total Acidity

5.4 g/l

Drinking Window

2025 - 2030

Tasting Guide

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

Tasting note printed

26/04/2025

Finca Piedra Infinita Supercal 2018 3x75cl

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

Due to the climatic conditions, which were more alike to a typical year in Mendoza, we could obtain excellent quality in our wines. 2018 can be characterized as a wonderful harvest, dry, with a low register of precipitations. After two years of grape shortage (in terms of quantity), the harvest 2018 was closer to the average, characterized by the perfect health of grapes and high quality in each region. A very interesting year for each variety in the different regions, allowing each zone to show its typicity and identity, expressing a great aromatic palate. This is the result of the decisions taken with the group of agronomist for the appropriate moment of harvest. The maturity of grapes occurred very rapidly, forcing the team to taste berries in the morning and in the afternoon to determine the best time for each plot. A harvest to remember, with an optimal stability in the plants resulting into very well balanced wines with great aging potential.

Food match

The best steak and chips your money can buy!

