

## Supercal Finca Piedra Infinita, Zuccardi

Mendoza, Argentina



|                      |           |
|----------------------|-----------|
| <b>Product code</b>  | ZU36ZZRC  |
| <b>Grapes</b>        | Malbec    |
| <b>Country</b>       | ARGENTINA |
| <b>ABV%</b>          | 14        |
| <b>Case Size</b>     | 3         |
| <b>Closure Style</b> | Cork      |
| <b>Producer</b>      | Zuccardi  |
| <b>Vintage</b>       | 2021      |



Vegan



Vegetarian



### Producer

Zuccardi Valle de Uco brings together three generations of our family, united by our passion for cultivating wines that express the unique identity of the terroir

Zuccardi, founded by José Zuccardi, is a family-owned winery with a strong commitment to sustainability, innovation, and quality. The winery's name is inspired by the family's values and its connection to the land, specifically reflecting the founder's daughter, Julia Zuccardi. As the business continues to grow, the winery remains dedicated to producing wines and olive oils that showcase their passion for the region and commitment to environmental stewardship. Today, Zuccardi is recognized as one of the most important wineries in Argentina, both for its contribution to the country's wine industry and its leadership in organic farming.

### Tasting Notes

Maximum precision" is Sebastián Zuccardi's description of this world-class Malbec, sourced from a small parcel of very poor, limestone influenced soils within the Piedra Infinita vineyard. Tasting it is like licking a stone at first: chalky, tangy and mouth-wateringly fresh. Entirely unwooded, it has aromas of jarilla and sweet spices and a palate of thrilling minerality, with bramble, redcurrant and pomegranate flavours, fine, granular tannins and a finish that lingers like a happy memory on the palate.

### Winemaking

In the search for the purest expression of the identity of Finca Piedra Infinita vineyard, we reached this small plot of 0.93 hectares. Located on its west side, it shows the most extreme facet of Paraje Altamira soil, full of stone in the surface, covered with an extraordinarily rich layer of calcareous material. Manually selected grapes, filling of tanks by gravity.



Fermentation with native yeasts in concrete vessels without epoxy. Aging in concrete vessels.

## Awards

99 pts Robert Parker, 98 pts James Suckling, 100 pts Tim Atkin