

**Grapes**

100% Malbec

**Region/Appellation**

Paraje Altamira, Uco  
Valley

**Alcohol by volume**

14%

**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**

06/09/2025

# 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

Enjoy with a perfectly cooked steak and green salad.

