

Grapes

100% Malbec

Region/Appellation

Paraje Altamira, Uco
Valley

Alcohol by volume

14%

Residual Sugar

2.4 g/l

pH

3.59

Total Acidity

5.94 g/l

Drinking Window

2025 - 2030+

Tasting Guide

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

Tasting note printed

26/07/2025

Finca Piedra Infinita Gravascal 2020 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

The 2020 was a very particular vintage, characterized by limited yields and a high speed of maturity, which made it one of the fastest and most challenging on record. The grapes from all areas and varieties arrived at the winery with unbeatable health and the highest quality. The wines generally show excellent aromatic complexity and great juiciness, texture and structure in the mouth.

Food match

