















## ZUCCARDI - VALLE DE UCO

**\$223.50**

\* Suggested retail price

Zuccardi Finca Piedra  
Inifinita Paraje  
Altamira Valle de Uco  
2018

	Product code	14991491
	Licensee price	\$194.34
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Argentina
	Regulated designation	Geographical Indication (GI)
	Region	Valle de Uco
	Varietal(s)	Malbec 100 %
	Alcohol percentage	14.5%
	Colour	Red
	Sugar content	1.8
	Closure type	Cork

### ABOUT THIS WINERY

Sebastián Zuccardi grew up in a family with a strong visionary and innovative spirit. Since 1963, when his grandfather planted the first hectares in Maipú, Mendoza, the Zuccardi family has not stopped growing and developing. It has become a leader in Argentine wine production. Today, Sebastián is leading a team of agricultural engineers and enologists to produce the highest quality wines in the Uco Valley.

### TASTING NOTES

It has reached a level of stratospheric precision, the symmetry and elegance of this vintage is truly captivating. Everything seems to be in its right place, there is great harmony, its aromas are clean and pure and its liquid chalk texture is marked. It combines power and elegance, energy and finesse. I think it is the best wine that Zuccardi has produced so far and has earned it a three-digit score", Gutiérrez wrote about Finca Piedra Inifinita. Food and wine pairing: Barbecue, sausage casserole...

### PRODUCT NOTES

PARAJE ALTAMIRA 1100 MASL. Very stony, calcareous and heterogeneous. For this wine, plots of soils with a sandy loam surface layer between 20 and 60 cm thick were selected, resting on a horizon of granite stone covered with calcium carbonate.

### PRODUCTION NOTES

<https://www.frechette.vin>  
1130 rue Sherbrooke Ouest Bureau 1320  
Montréal, QC H3A2M8  
(514) 868-2020

Manual harvest with bunch selection

the warm summer brought forward the start of the harvest and we worked to harvest each plot at its optimum point, avoiding over-ripening. Fermentation in concrete vats without epoxy, with native yeasts. 30% of the wine was aged in 500L oak barrels and the rest in concrete vats.

