

Alpasi3n



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Wine of Alto Valle de Uco

GRAND PINOT NOIR 2019

VINEYARDS

Varietal	100% Pinot Noir
Altitude	1.200 meters above sea level
Terroir	Chacayes, High Uco Valley
Trellising System	Vertical trellis/VSP
Vineyard Age	5 years
Density	3.500 plants per acre
Yield	2.800kg/acre
Irrigation	Drip irrigation
Soil	Alluvial, sandy loam, rocky bottom
Soil Study	Pedro Parra
Pruning	Double gouyot
Vineyard Management	Shoot thinning in spring, post-veraison pruning
Production	0.8kg per plant
Harvest	By hand, using small boxes (15kg) during the last week of March
Argonomist	Ezequiel Manoni

WINERY

Reception	Directly over the sorting table using gravity flow system, no pumps
Fermentation	Entire berries in small stainless steel tanks
Yeasts	Indigenous
Alcoholic Fermentation	15 days at 20°C (68°F)
Maceration	Prefermentative with 3 gentle pump overs per day during fermentation
Malolactic Fermentation	100% natural at the end of May
Aging	100% aged 12 months in new French/Bordeaux oak barrels
Maturation	Not filtered - natural cold stabilization
Bottle Production	3.500 bottles
Potential Aging	Up to 10 years after bottling
Winemaker	Karim Mussi Saffie

ANALYTIC INFORMATION

Alcohol	14.5% Vol
Total Acidity	5.00 g/l tartaric acid
pH	3.6
Residual Sugar	1.80 g/l

