



# Alpasi3n

wines · lodge · vineyards

# Alpasi3n

*Wine of Alto Valle de Uco*

## GRAND CHARDONNAY 2021



### VINEYARDS

|                             |  |
|-----------------------------|--|
| <b>Varietal</b>             | 100% Chardonnay.   |
| <b>Altitude</b>             | 1,200 meters above sea level.  |
| <b>Terroir</b>              | Chacayes, Uco Valley.  |
| <b>Trellising</b>           | High trellis, vertical system.   |
| <b>Age of Vines</b>         | 7 years old.   |
| <b>Density</b>              | 3,500 plants per acre.   |
| <b>Yield</b>                | 3,500 Kg / acre.   |
| <b>Irrigation</b>           | Drip irrigation.   |
| <b>Soil</b>                 | Alluvial, sandy loam, stony.   |
| <b>Soil Study</b>           | Pedro Parra.   |
| <b>Pruning</b>              | Double Guyot.  |
| <b>Vineyard management</b>  | Spring shoot thinning.   |
| <b>Production</b>           | 1 Kg per plant.  |
| <b>Harvest</b>              | 100% By hand, using small plastic boxes (15 Kg) during the month of March. |
| <b>Winemaker/Agronomist</b> | Ezequiel Manoni.   |

### WINERY

|                               |  |
|-------------------------------|--|
| <b>Reception</b>              | Directly at the sorting table. Use of gravity flow system, no pumps. |
| <b>Fermentation</b>           | In first and second use French oak barrels.                          |
| <b>Yeasts</b>                 | Selected.  |
| <b>Alcoholic Fermentation</b> | 25 days at 10°C (50°F).  |
| <b>Aging</b>                  | 100% aged in French oak barrels on lees for 12 months.               |
| <b>Maduraci3n</b>             | Natural cold stabilization.  |
| <b>Bottle Production</b>      | 6,000 bottles.   |
| <b>Potential Aging</b>        | 5 years.   |
| <b>Resident Winemaker</b>     | Ezequiel Manoni.   |
| <b>Consultant Winemaker</b>   | Karim Mussi Saffie.  |

### ANALYTICAL INFORMATION

|                       |                        |
|-----------------------|------------------------|
| <b>Alcohol</b>        | 14.8% Vol.             |
| <b>Total Acidity</b>  | 6,1 g/l tartaric acid. |
| <b>pH</b>             | 3.35.                  |
| <b>Residual Sugar</b> | 1,88 g/l.              |