



Alpasi3n

wines · lodge · vineyards

Alpasi3n

Wine of Alto Valle de Uco

GRAND MALBEC 2019



VINEYARDS

Varietal	100% Malbec.
Altitude	1,200 meters above sea level.
Terroir	Chacayes, Uco Valley.
Trellising	High trellis, vertical system.
Age of vines	7 years old.
Density	2,500 plants per acre.
Yield	4,000 Kg / acre.
Irrigation	Drip irrigation.
Soil	Alluvial, sandy loam, stony.
Soil Study	Pedro Parra.
Pruning	Double Guyot.
Vineyard management	Spring shoot thinning, cluster thinning after veraison, defoliation.
Production	1,6 Kg per plant.
Harvest	100% By hand, using small plastic boxes (15 Kg) during the month of April.
Winemaker/Agronomist	Ezequiel Manoni.

WINERY

Reception	Directly at the sorting table. use of gravity flow system, no pumps.
Fermentation	Whole berries in small concrete vats.
Yeasts	Indigenous.
Alcoholic Fermentation	14 days at 26°C (78,8°F).
Maceration	3 pumpovers per day, and 5 délestage total 15 days skin of maceration.
Malolactic Fermentation	100% natural at the end of May.
Aging	100% aged 12 months in new French / Bordeaux oak barrels.
Maduraci3n	Non-filtered. Natural cold stabilization.
Bottle Production	47,800 bottles.
Potential Aging	10 years.
Resident Winemaker	Ezequiel Manoni.
Consultant Winemaker	Karim Mussi Saffie.

ANALYTICAL INFORMATION

Alcohol	15% Vol.
Total Acidity	5,51 g/l tartaric acid.
PH	3,69.
Residual Sugar	1,98 g/l.