



Alpasi3n

wines · lodge · vineyards

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Private Selection

2019

MALBEC - SYRAH - PETIT VERDOT - CABERNET FRANC

VINEYARDS

Varietal	Malbec, Syrah, Petit Verdot & Cabernet Franc.
Altitude	1,200 meters above sea level.
Terroir	The Chacayes, Uco Valley.
Trellising	High trellis, vertical system.
Age of vines	7 years old.
Density	6.250 plants / ha.
Yield	50 qq / ha.
Irrigation	Drip irrigation.
Soil	Alluvial, sandy loam, stony.
Pruning	"Double Guyot"
Vineyard management	Spring shoot thinning, cluster thinning after veraison, defoliation.
Harvest	100% By hand, using small plastic boxes (15 Kg) during the month of April.
Winemaker/Agronomist	Ezequiel Manoni.

ENOLOGY

Reception	Directly at the sorting table. Use of gravity flow system, no pumps.
Fermentation	Whole berries in small concrete vats.
Yeasts	Indigenous.
Alcoholic Fermentation	16 days at 28°C (82,4°F).
Maceration	3 pumpovers per day, and 6 délestage total. 20 days of skin maceration.
Malolactic Fermentation	100% natural at the end of May.
Aging	100% aged in new French / Bordeaux oak barrels for 18 months.
Maturation	Non-filtered. Natural cold stabilization.
Bottle Production	13.000 bottles.
Potential Aging	15 years.
Resident Winemaker	Ezequiel Manoni.
Consultant Winemaker	Karim Mussi Saffie.

ANALYTICAL INFORMATION

Alcohol	15% Vol.
Total Acidity	5,70 g/l tartáric.
pH	3,70.
Residual Sugar	2,00 g/l.

