



Alpasi3n

wines · lodge · vineyards

WhataboutMe?

Malbec 2022



VINEYARDS

| | |
|-----------------------------|---|
| Varietal | 100% Malbec. |
| Altitude | 1,200 metres above sea level. |
| Terroir | The Chacayes, Uco Valley. |
| Trellising System | Vertical trellis / VSP. |
| Age of vines | 8 years old. |
| Density | 6.250 plants / ha. |
| Yield | 125 qq / ha. |
| Irrigation | Drip irrigation |
| Soil | Alluvial, sandy loam, rocky bottom |
| Soil Study | Pedro Parra |
| Pruning | Double guyot |
| Vineyard management | Spring shoot thinning. |
| Harvest | 100%By hand, using small plastic boxes(15 Kg) during mid of March |
| Winemaker/Agronomist | Ezequiel Manoni |

ENOLOGY

| | |
|--------------------------------|---|
| Reception & Storing | Conveyor belt selection and destemming. |
| Fermentation | In stainless steel tanks. |
| Yeasts | Indigenous. |
| Alcoholic Fermentation | 12 days at 24°C (75,2°F) |
| Maceration | Tree pumpovers per day. |
| Maturation | Non-filtered. Natural cold stabilization. |
| Bottle Production | 27.000 bottles. |
| Potential Aging | Two years. |
| Resident Winemaker | Ezequiel Manoni |
| Consultant Winemaker | Karim Mussi Saffie |

ANALYTICAL INFORMATION

| | |
|-----------------------|------------------------|
| Alcohol | 14,5% Vol. |
| Total Acidity | 5,6 g/l tartaric acid. |
| PH | 3.65 |
| Residual Sugar | 1,41 g/l. |