



Alpasi3n

wines · lodge · vineyards

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Los Chacayes, Valle de Uco

CABERNET SAUVIGNON 2021

VINEYARDS

Varietal	100% Cabernet Sauvignon.
Altitude	1,200 meters above sea level.
Terroir	The Chacayes, Uco Valley.
Trellising	High trellis, vertical system.
Age of vines	7 years old.
Density	5.500 plants / ha.
Yield	87 qq / ha.
Irrigation	Drip irrigation.
Soil	Alluvial, sandy loam, stony.
Soil Study	Pedro Parra.
Pruning	"Double Guyot"
Vineyard management	Spring shoot thinning.
Harvest	100% By hand, using small plastic boxes (15 Kg) during the month of March.
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	13 days at 24°C (75,2°F).
Maceration	3 pumpovers per day, and 3 délestage total. 10 days of skin maceration.
Malolactic Fermentation	100% natural at the end of May.
Aging	25% aged 10 months in new French / Bordeaux oak barrels.
Maturation	Non-filtered. Natural cold stabilization.
Bottle Production	13.000 bottles.
Potential Aging	5 years.
Resident Winemaker	Ezequiel Manoni.
Consultant Winemaker	Karim Mussi Saffie.

ANALYTICAL INFORMATION

Alcohol	14,5% Vol.
Total Acidity	5,70 g/l tartáric.
pH	3,65.
Residual Sugar	1,31 g/l.

