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Wine of Valle de Uco

GRAND PINOT NOIR 2022



VINEYARDS

Varietal	100% Pinot Noir.
Altitude	1,200 meters above sea level.
Terroir	The Chacayes, Uco Valley.
Trellising	High trellis, vertical system.
Age of vines	8 years old.
Density	6.900 plants / ha.
Yield	30 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 on the selection belt and subsequent destemming.
Fermentation	Whole berries in small stainless steel tanks.
Yeasts	Indigenous.
Alcoholic Fermentation	15 days at 20°C (68°F).
Maceration	Cold prefermentative with 3 gentle pumps over per day during fermentation.
Malolactic Fermentation	Spontaneous.
Aging	100% aged 10 months in new French / Bordeaux oak barrels.
Maturation	Non-filtered. Natural cold stabilization.
Bottle Production	4.500 bottles.
Potential Aging	5 years.
Resident Winemaker	Ezequiel Manoni.
Consultant Winemaker	Karim Mussi Saffie.

ANALYTICAL INFORMATION

Alcohol	14,5% Vol.
Total Acidity	5,60 g/l tartáric .
pH	3,70.
Residual Sugar	1,44 g/l.