



Alpasi3n

wines · lodge · vineyards

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Wine of Valle de Uco

GRAND MALBEC 2020

VINEYARDS

Varietal	100% Malbec.
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	80 qq / ha.
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.
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	14 days at 26°C (78,8°F).
Maceration	3 pumpovers per day, and 5 délestage total. 15 days of skin maceration.
Malolactic Fermentation	100% natural at the end of May.
Aging	100% aged 12 months in new French / Bordeaux oak barrels.
Maturation	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	6 g/l tartáric .
pH	3,68.
Residual Sugar	2,50 g/l.

