



# Alpasi3n

wines · lodge · vineyards

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*Wine of Valle de Uco*

## GRAND CABERNET FRANC 2022

### VINEYARDS

<b>Varietal</b>	100% Cabernet Franc.
<b>Altitude</b>	1,200 meters above sea level.
<b>Terroir</b>	The Chacayes, Uco Valley.
<b>Trellising</b>	High trellis, vertical system.
<b>Age of vines</b>	8 years old.
<b>Density</b>	6.250 plants / ha.
<b>Yield</b>	50 qq / ha.
<b>Irrigation</b>	Drip irrigation.
<b>Soil</b>	Alluvial, sandy loam, stony.
<b>Soil Study</b>	Pedro Parra.
<b>Pruning</b>	"Double Guyot"
<b>Vineyard management</b>	Spring shoot thinning, cluster thinning after, veraison, defoliation.
<b>Harvest</b>	100% By hand, using small plastic boxes (15 Kg) during the month of April.
<b>Winemaker/Agronomist</b>	Ezequiel Manoni.

### ENOLOGY

<b>Reception</b>	Directly at the sorting table. Use of gravity flow system, no pumps.
<b>Fermentation</b>	Whole berries in stainless steel tanks..
<b>Yeasts</b>	Indigenous.
<b>Alcoholic Fermentation</b>	10 days at 26°C (78,8°F).
<b>Maceration</b>	3 pumpovers per day, and 3 délestage total. Post fermentation maceration for 20 days.
<b>Malolactic Fermentation</b>	100% natural at the end of May.
<b>Aging</b>	100% aged 12 months in new French / Bordeaux oak barrels.
<b>Bottle Production</b>	6.900 bottles.
<b>Potential Aging</b>	10 years.
<b>Resident Winemaker</b>	Ezequiel Manoni.
<b>Consultant Winemaker</b>	Karim Mussi Saffie.

### ANALYTICAL INFORMATION

<b>Alcohol</b>	14,5% Vol.
<b>Total Acidity</b>	6,10 g/l tartáric .
<b>pH</b>	3,70.
<b>Residual Sugar</b>	3,00 g/l.

