



Alpasi3n

wines · lodge · vineyards

2018

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Private Selection



MALBEC - SYRAH - PETIT VERDOT - CABERNET FRANC VINEYARDS

Varietal	Malbec, Syrah, Petit Verdot & Cabernet Franc.
Altitude	1,200 meters above sea level.
Terroir	Chacayes, Uco Valley.
Trellising	High trellis, vertical system.
Age of vines	7 years old.
Density	2,500 plants per acre.
Yield	2,500 Kg / acre.
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.
Production	1 Kg per plant.
Harvest	100% By hand, using small plastic boxes (15kg) during the month of April.
Winemaker/Agronomist	Ezequiel Manoni.

WINERY

Reception	Directly at the sorting table. Use of gravity flow system, no pumps.
Fermentation	Whole berries in small concrete vats.
Yeasts	Indigenous.
Alcoholic Fermentation	16 days at 28°C (82,4°F).
Maceration	3 pumpovers per day, and 6 délestage total. 20 days of skin maceration.
Malolactic Fermentation	100% natural at the end of May.
Aging	100% aged in new French / Bordeaux oak barrels for 18 months.
Maturation	Non-filtered. Natural cold stabilization.
Bottle Production	13.000 bottles.
Potential Aging	15 years.
Resident Winemaker	Ezequiel Manoni.
Consultant Winemaker	Karim Mussi Saffie.

ANALYTICAL INFORMATION

Alcohol	15,5% Vol.
Total Acidity	5,62 g/l tartaric acid.
PH	3.78.
Residual Sugar	2,27 g/l.