



Alpasi3n

wines · lodge · vineyards

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Wine of Valle de Uco

GRAND CHARDONNAY 2022

VINEYARDS

Varietal	100% Chardonnay.
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	80 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	In first and second use French oak barrels.
Yeasts	Indigenous.
Alcoholic Fermentation	25 days at 10°C (50°F).
Aging	100% aged in French oak barrels on lees for 12 months.
Maturation	Natural cold stabilization..
Bottle Production	14.500 bottles.
Potential Aging	5 years.
Resident Winemaker	Ezequiel Manoni.
Consultant Winemaker	Karim Mussi Saffie.

ANALYTICAL INFORMATION

Alcohol	14,0% Vol.
Total Acidity	7,10 g/l tartáric .
pH	3,30.
Residual Sugar	1,75 g/l.

