

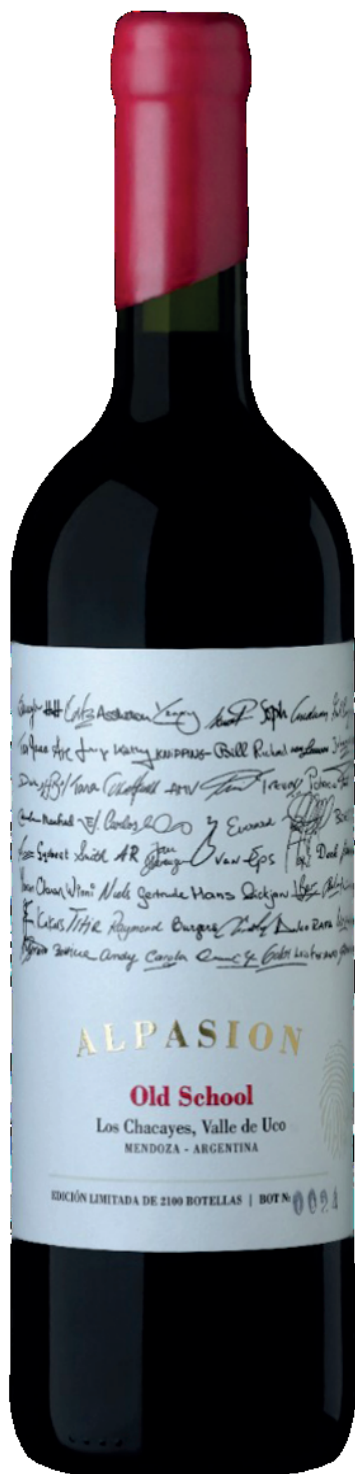


Alpasion

wines · lodge · vineyards

ALPASION

Old School



VINEYARDS

Varietal	Malbec, Cabernet Franc, Syrah
Altitude	1,200 metres above sea level
Terroir	The Chacayes, Uco Valley
Trellising System	High-lift driving system, vertical system
Age of vines	8 years.
Density	6.250 plants / ha.
Yield	40 qq / ha.
Irrigation	Drip irrigation
Soil	Alluvial, sandy loam, stony
Soil Study	Pedro Parra
Pruning	Double guyot
Vineyard management	Spring thinning - pruning post veraison, defoliation.
Production	0,8 Kg per plant.
Harvest	Manual harvest, using plastic boxes (15kg) during the last week of April
Agronomist	Ezequiel Manoni

WINERY

Reception	Directly over the sorting table using gravity flow system, no pumps
Fermentation	Whole berries in small stainless steel tanks.
Yeasts	Indigenous
Alcoholic Fermentation	28 days at 28°C (82,4°F).
Malolactic Fermentation	100% natural at the end of May
Maceration	3 pumpings per day and 6 total delestage. 20 days of maceration with skin
Aging	100% aging 24 months in French oak barrels
Maturation	Non-filtered. Natural cold stabilization.
Bottle Production	4.000
Potential Aging	Up to 15 years from now
Winemaker	Karim Mussi Saffie

ANALYTICAL INFORMATION

Alcohol	14,8% Vol.
Total Acidity	5,40 g/l tartaric acid.
PH	3,90.
Residual Sugar	1,77 g/l.