

# GRAND CABERNET FRANC 2020

 **Alpasion**

wines · lodge · vineyards



## VINEYARDS

### Varietal

100% Cabernet Franc

### Altitude

1.200 meters above sea level

### Terroir

Los Chacayes, Tunuyán

### Trellising System

Vertical trellis/VSP

### Vineyard Age

6 years

### Density

2.500 plants per acre

### Yield

4.000kg/acre

### Irrigation

Drip irrigation

### Soil

Alluvial, sandy loam, rocky bottom

### Soil Study

Pedro Parra

### Pruning

Double gouyot

### Vineyard Management

Shoot thinning in spring, post-veraison pruning, defoliation

### Production

1.0kg per plant

### Harvest

By hand, using small boxes (15kg) during the last week of April

### Argonomist

Ezequiel Manoni



## WINERY

### Reception

Directly over the sorting table using gravity flow system, no pumps

### Fermentation

Entire berries in small concrete vats

### Yeasts

Indigenous

### Alcoholic Fermentation

10 days at 26°C (78.8°F)

### Maceration

3 pump overs per day, 3 delestage total, 20 days skin maceration

### Malolactic Fermentation

Spontaneous

### Aging

100% aged for 12 months in new French/Bordeaux oak barrels

### Bottle Production

6.800 bottles

### Potential Agingles

Up to 10 years after bottling

### Winemaker

Karim Mussi Saffie

## ANALYTIC INFORMATION

|                |                       |
|----------------|-----------------------|
| Alcohol        | 15,5% Vol             |
| Total Acidity  | 5,6 g/l tartaric acid |
| pH             | 3,7                   |
| Residual Sugar | 2,2 g/l               |