



# Alpasi3n

wines · lodge · vineyards

# Alpasi3n

*Wine of Alto Valle de Uco*

## GRAND PINOT NOIR 2021

### VINEYARDS

<b>Varietal</b>	100% Pinot Noir.
<b>Altitude</b>	1,200 meters above sea level.
<b>Terroir</b>	Chacayes, Uco Valley.
<b>Trellising</b>	High trellis, vertical system.
<b>Age of vines</b>	7 years old.
<b>Density</b>	2,800 plants per acre.
<b>Yield</b>	1,800 Kg / acre.
<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.
<b>Production</b>	0,6 Kg per plant
<b>Harvest</b>	100% By hand, using small plastic boxes (15kg) during the month of March.
<b>Winemaker/Agronomist</b>	Ezequiel Manoni.

### WINERY

<b>Reception</b>	Directly on the selection belt and subsequent destemming.
<b>Fermentation</b>	Whole berries in small stainless steel tanks.
<b>Yeasts</b>	Indigenous.
<b>Alcoholic Fermentation</b>	15 days at 20°C (68°F).
<b>Maceration</b>	Cold prefermentative with 3 gentle pumpovers per day during fermentation.
<b>Malolactic Fermentation</b>	Spontaneous.
<b>Aging</b>	100% aged for 10 months in new French / Bordeaux oak barrels.
<b>Maturation</b>	Non-filtered. Natural cold stabilization.
<b>Bottle Production</b>	6.300 bottles.
<b>Potential Aging</b>	5 years.
<b>Resident Winemaker</b>	Ezequiel Manoni.
<b>Consultant Winemaker</b>	Karim Mussi Saffie.

### ANALYTICAL INFORMATION

<b>Alcohol</b>	15.0% Vol.
<b>Total Acidity</b>	5,40 g/l tartaric acid.
<b>PH</b>	3,72.
<b>Residual Sugar</b>	2,00 g/l.

