



# Alpasi3n

wines · lodge · vineyards

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*Wine of Alto Valle de Uco*

## MALBEC 2020



### VINEYARDS

<b>Varietal</b>	100% Malbec.
<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>	2,500 plants per acre.
<b>Yield</b>	4,000 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>	1,6 Kg per plant.
<b>Harvest</b>	100% By hand, using small plastic boxes (15 Kg) during the month of March.
<b>Winemaker/Agronomist</b>	Ezequiel Manoni.

### WINERY

<b>Reception</b>	Directly at the sorting table. Use of gravity flow system, no pumps
<b>Fermentation</b>	Whole berries in small concrete vats.
<b>Yeasts</b>	Indigenous.
<b>Alcoholic Fermentation</b>	13 days at 28°C (82,4°F).
<b>Maceration</b>	3 pumpovers per day, and 3 d3slestage total 10 days skin of maceration.
<b>Malolactic Fermentation</b>	100% natural at the end of May.
<b>Aging</b>	12% aged 10 months in new French / Bordeaux oak barrels.
<b>Maturation</b>	Non-filtered. Natural cold stabilization.
<b>Bottle Production</b>	45.000 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>	14,5% Vol.
<b>Total Acidity</b>	5,51 g/l tartaric acid.
<b>PH</b>	3,69.
<b>Residual Sugar</b>	2,09 g/l.