



# Alpasi3n

wines • lodge • vineyards

## GRAND MALBEC 2019



### VINEYARDS

Varietal	100% Malbec
Altitude	1,200 metres above sea level
Terroir	Chacayes, Uco Valley
Trellising System	Vertical trellis / VSP
Age of vines	8-10 years old
Density	2,500 plants per acre
Yield	4,000 Kg / acre
Irrigation	Drip irrigation
Soil	Alluvial, sandy loam, rocky bottom
Soil Study	Pedro Parra
Pruning	Doble guyot
Vineyard management	Shoot thinning in spring, post - veraison pruning
Production	1,6 Kg per plant
Harvest	By hand, using small plastic boxes (15 Kg) during the second week of April
Winemaker/Agronomist	Ezequiel Manoni

### WINERY

Reception & Storing	Directly over the sorting table using gravity flow system, no pumps
Fermentation	Entire berries in small concrete vats
Yeasts	Indigenous
Alcoholic Fermentation	14 days at 26°C (78,8°F)
Maceration	3 pump overs per day, and 5 delestage total 15 days skin maceration
Malolactic Fermentation	100% natural at the end of May
Aging	100% aged 12 months in new French/Bordeaux oak barrels
Maduraci3n	No filtrado - Estabilizaci3n natural en fr3o
Bottle Production	47.800 bottles
Potential Aging	Up to 10 years from bottling date
Resident Winemaker	Ezequiel Manoni
Consultant Winemaker	Karim Mussi Saffie

### ANALYTICAL INFORMATION

Alcohol	15% Vol
Total Acidity	5,51 g/l tartaric acid
pH	3,69
Residual Sugar	1,98 g/l.