



# Alpasi3n

wines · lodge · vineyards

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## GRAND CHARDONNAY 202



### VINEYARDS

<b>Varietal</b>	100% Chardonnay.
<b>Altitude</b>	1,200 meters above sea level.
<b>Terroir</b>	Chacayes, Uco Valley.
<b>Trellising System</b>	High trellis, vertical system / VSP.
<b>Density</b>	3,500 plants per acre.
<b>Yield</b>	3,500 Kg / acre.
<b>Irrigation</b>	Drip irrigation.
<b>Soil</b>	Alluvial, sandy loam, stony.
<b>Soil Study</b>	Pedro Parra.
<b>Pruning</b>	Doble guyot.
<b>Vineyard management</b>	Shoot thinning in spring.
<b>Production</b>	1 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 over the sorting table using gravity flow system, without pumps.
<b>Fermentation</b>	In first and second use French oak barrels.
<b>Yeasts</b>	Selected.
<b>Alcoholic Fermentation</b>	25 days at 10°C (50°F).
<b>Aging</b>	100% in French oak barrels on lees, for a period of 12 months.
<b>Maduraci3n</b>	Natural cold stabilization.
<b>Bottle Production</b>	6,000 bottles.
<b>Storage Potential</b>	Up to 5 years from the date of bottling.
<b>Resident Winemaker</b>	Ezequiel Manoni.
<b>Consultant Winemaker</b>	Karim Mussi Saffie.

### ANALYTICAL INFORMATION

<b>Alcohol</b>	14.8% Vol.
<b>Total Acidity</b>	6,1 g/l tartaric acid.
<b>pH</b>	3.35.
<b>Residual Sugar</b>	1,88 g/l.