

WELCOME TO OUR JAN - MAY UPDATE



Alpasión 



2016 HARVEST

This year's harvest was quite a challenging one for grape growers in Mendoza. We had a rainy summer which is not common in the region and therefore not all the fruit matured in time for the harvest. As you know, one of the characteristics of the fruit from Mendoza is the thick skins that develop as a result of the difference in temperatures between the sunny days and cool nights. As a result of the rain the fruit had taken in more water than usual which results in less alcohol (in our case this worked in our favor since the alcohol level in our wines is usually on the higher side). Growers were confronted with the challenging of picking the fruit too early (not ripe enough) or continuing to wait and run the risk of frost.

We decided to start picking early because this year we tripled our production to finally reach our production goal of 300,000 bottles. We were pleasantly surprised by the quality of the grape once it reached the winery. In general it was much better than we had expected, healthy fruit, good concentration, slightly lower alcohol etc.

However, unfortunately it snowed the last week we were harvesting and the rest of the fruit froze, so in the end we were not able to reach all the kilos needed to produce 300,000 bottles. We will be about 10% short, but at least what did come in is of good quality.

So once again, we expect to bring you some great wines next year and continue to indulge and spoil your palates...



WINE

say GOODBYE

Yes, we did it again... the Alpasión Malbec 2013 and Private Selection 2012 are sold out at the winery, so grab whatever you can from your local store if you want to be able to continue to enjoy these vintages for a few more months or years.

But there is no need to panic...

say HELLO

Alpasión Private Selection 2013, Alpasión Malbec 2014 & WhataboutMe? 2015

Last March we bottled our Private Selection 2013, Alpasión Malbec 2014 and WhataboutMe? 2015 All three wines are simply AMAZING!

We now have a nice vertical portfolio showing three vintages.

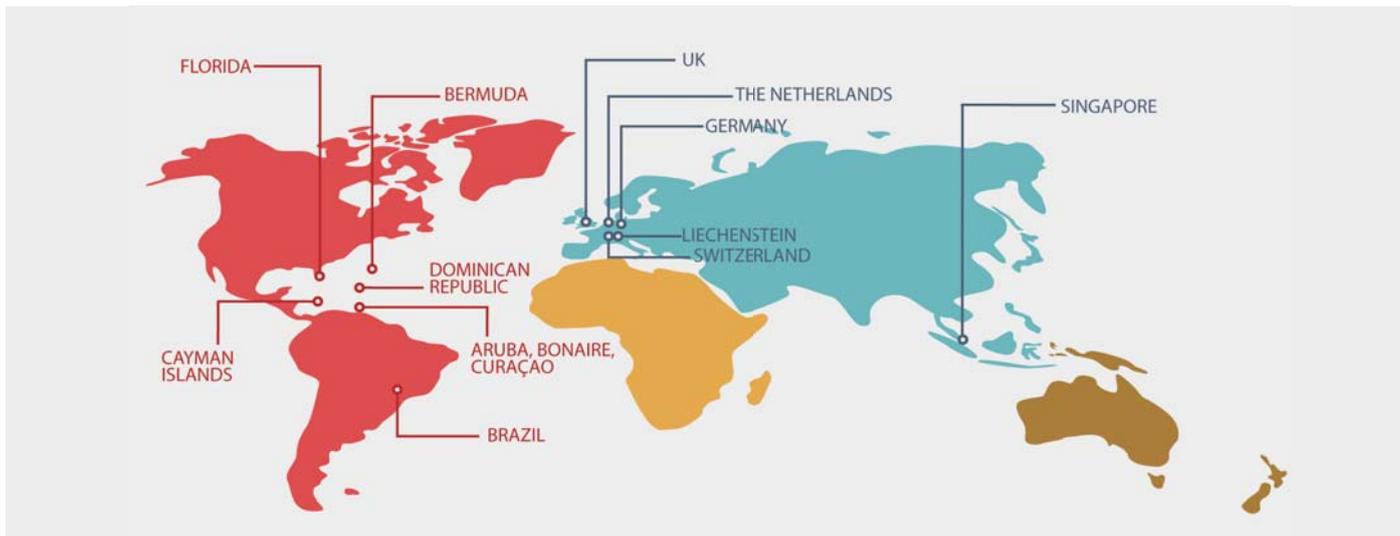
As you know the blend in our Alpasión Private Selection changes every year depending on the best grapes available. The wine then spends 18 months in French oak barrels. The 2013 Private Selection blend consists of Malbec, Syrah and Petit Verdot.

Keep a look out for the next additions to our portfolio... an un-oaked Malbec and a white wine (just in time for the summer...).



PRESENCE

You can always find the latest list of countries and places where our wines can be found as well as the contact details of our importers on our website www.alpasion.com/find-our-wines



ALPASIÓN: THE WINE MOST TRAVELLED

We are gathering pictures of Alpasión around the world, especially in remote fun places to make a book called “*Alpasión, The Wine Most Travelled*”. So far we have pictures of Alpasión in the mountains of Kathmandu, in the dessert of Morocco, in the middle of the bush in South Africa, at the base camp of Kilimanjaro, etc. Below is a picture recently taken by some investors that did a horseback riding trip in the Andes to the crash site of plane of the Uruguayans (Air Force 571) that fell in the Andes in 1972.



So take a bottle along to your next adventure and send us a picture to be featured in our book!

ALPASIÓN RESTAURANT

The food at Alpasión Lodge has always been a highlight and one of the many “reasons to come back” amongst guests and visitors. Our new, intimate restaurant is located next to the lodge and offers lunch and dinner to guests staying with us at Alpasión, visitors to the area who are looking for a special place to enjoy a meal, and locals wanting to getaway for an afternoon or evening.

Alpasión Restaurant opened its doors in December 2015 and we currently serve a four course menu of traditional Argentine cuisine with a gourmet touch, which carries the personal seal of our talented chef Hector Ordenes. We are open for lunch and dinner by reservation only.

Our restaurant seats up to 25 people in a cozy and intimate setting overlooking the Andes. On beautiful, warm days you are welcome to enjoy the outside lounge area and on cooler nights we invite you to move inside and warm up next to the fire.



The cooking techniques used in our restaurant focus on fire: BBQ or “Parrilla”, clay oven and cast iron casseroles over wood. Our vegetables and herbs come from our own garden and the rest of our ingredients are sourced locally. Of course, all of our dishes pair perfectly with our own wines, as well as a selection of other wines from the region we have available.

We look forward to welcoming you at Alpasión Restaurant and indulging both your palate and your senses with our wonderful cuisine and beautiful setting.

For opening hours, reservations and private events please contact Roberto Barth, our Lodge Manager: reservations@alpasion.com +54 9 2613202999

SHAREHOLDERS EVENT



Last month a few of the investors met in Mendoza to discuss the wine business, future plans, etc.



We did a vertical tasting of all of our wines and vintages:
Alpasión Malbec 2011, 2012, 2013 and 2014
Alpasión Private Selection 2011, 2012 and 2013
WhataboutMe? 2014 and 2015
Magnum 2011



We proudly named the rows of our vineyards.



We learned about how cigars are made, how to smoke and appreciate them and finally how to pair them.



Our team:

Roberto Barth (Lodge Manager), **Guillermo Cacciaguerra** (Agronomist and General Manager) and **Paola Correa** (Operations Manager) presenting our wines at the **XV World Sommelier** competition held this year in Mendoza.



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London Wine Fair

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For information and purchases of our wines: **Tel: +1 305 815 4896 / +54 9 261 606 3676 | e-mail: info@alpasion.com**
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