

Alpasi3n

Wine of Alto Valle de Uco



CABERNET SAUVIGNON 2018



VINEYARDS

Varietal	100% Cabernet Sauvignon.
Altitude	1,200 metres above sea level.
Terroir	Chacayes, High Uco Valley.
Trellising System	Vertical trellis / VSP.
Density	3,500 plants per acre.
Yield	4,500 Kg / acre.
Irrigation	Drip irrigation.
Soil	Alluvial, sandy loam, rocky bottom.
Soil Study	Pedro Parra.
Pruning	Double guyot.
Vineyard management	Shoot thinning in spring, post-veraison pruning.
Production	1,3 Kg per plant.
Harvest	By hand, using small boxes (15 Kg) during the last week of April
Agronomist	Guillermo Cacciaguerra.

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	13 days at 28°C (82,4°F).
Maceration	Tree pump overs per day, and 1 delestage total. 10 days skin maceration.
Aging	25% aged 10 months in French/Bordeaux oak barrels of second and third use.
Cooperage	Francoise Freres, Taransaud, Mercurey.
Maturation	Natural cold stabilization.
Bottle Production	7194 bottles.
Potential Aging	Up to 5 years from now.
Winemaker	Karim Mussi Saffie

ANALYTICAL INFORMATION

Alcohol	15,5% Vol.
Total Acidity	5,50 g/l tartaric acid.
PH	3.7
Residual Sugar	3,32 g/l.