

Alpasi3n

Wine of Alto Valle de Uco



CHARDONNAY 2018



VINEYARDS

Varietal	100% Chardonnay.
Altitude	1,200 metres above sea level.
Terroir	Chacayes, High Uco Valley.
Trellising System	Vertical trellis / VSP.
Density	3,500 plants per acre.
Yield	2,800 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	0,8 Kg per plant.
Harvest	By hand, using small boxes (15 Kg) during the first week of March.
Agronomist	Guillermo Cacciaguerra.

WINERY

Reception & Storing	Directly over the sorting table.
Fermentation	Fermented directly in French oak barrels of first and second use.
Yeasts	Selected.
Alcoholic Fermentation	20 days at 10°C (50°F).
Aging	100% aged in French/Bordeaux oak barrels of first and second use, for a minimum of 12 months.
Cooperage	Francoise Freres, Taransaud, Mercurey
Maturation	Natural cold stabilization.
Bottle Production	2185 bottles.
Potential Aging	Up to 5 years from bottling date.
Winemaker	Karim Mussi Saffie

ANALYTICAL INFORMATION

Alcohol	15% Vol.
Total Acidity	5,45 g/l tartaric acid.
PH	3.8
Residual Sugar	2,85 g/l.