

Alpasi3n



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*Wine of Alto Valle de Uco*

## GRAND CABERNET FRANC 2015

### VINEYARDS

<b>Varietal</b>	100% Cabernet Franc rootstock.
<b>Altitude</b>	1,200 metres above sea level.
<b>Terroir</b>	Chacayes, High Uco Valley.
<b>Trellising System</b>	Vertical trellis / VSP.
<b>Age of vines</b>	8 - 10 years old.
<b>Density</b>	2,500 plants per acre.
<b>Yield</b>	4,000 Kg / acre.
<b>Irrigation</b>	Drip irrigation.
<b>Soil</b>	Alluvial, sandy loam, rocky bottom.
<b>Soil Study</b>	Pedro Parra.
<b>Pruning</b>	Double guyot.
<b>Vineyard management</b>	Shoot thinning in spring, post-veraison pruning.
<b>Production</b>	1,5 Kg per plant.
<b>Harvest</b>	By hand, using small plastic boxes (15 Kg) during the last week of April
<b>Agronomist</b>	Guillermo Cacciaguerra.

### WINERY

<b>Reception &amp; Storing</b>	Directly over the sorting table using gravity flow system, no pumps.
<b>Fermentation</b>	Entire berries in small concrete vats.
<b>Yeasts</b>	Indigenous.
<b>Alcoholic Fermentation</b>	20 days at 26°C (78,8°F).
<b>Malolactic Fermentation</b>	100% natural at the end of May.
<b>Maceration</b>	Four pump overs per day, and 3 delestage total. 25 days skin maceration.
<b>Aging</b>	100% aged: minimum 10 months in new French/Bordeaux oak barrels
<b>Cooperage</b>	Francoise Freres, Taransaud, Mercurey
<b>Maturation</b>	Non-filtered. Natural cold stabilization.
<b>Bottle Production</b>	9458 bottles.
<b>Potential Aging</b>	Up to 10 years from now.
<b>Winemaker</b>	Karim Mussi Saffie

### ANALYTICAL INFORMATION

<b>Alcohol</b>	14,8% Vol.
<b>Total Acidity</b>	5,36 g/l tartaric acid.
<b>PH</b>	3.8
<b>Residual Sugar</b>	2,28 g/l.

