

Alpasi3n



Alpasi3n
Wine of Alto Valle de Uco

GRAND MALBEC 2016



VINEYARDS

Varietal	100% Malbec rootstock.
Altitude	1,200 metres above sea level.
Terroir	Chacayes, High Uco Valley.
Trellising System	Vertical trellis / VSP.
Age of vines	8 - 10 years old.
Density	2,500 plants per acre.
Yield	5,000 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	1,6 Kg per plant.
Harvest	By hand, using small plastic 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	14 days at 26°C (78,8°F).
Malolactic Fermentation	100% natural at the end of May.
Maceration	Four pump overs per day, and 2 delestage total. 15 days skin maceration.
Aging	100% aged 10 months in new French/Bordeaux oak barrels
Cooperage	Demptos, Francoise Freres, Mercury & Taransaud
Maturation	Non-filtered. Natural cold stabilization.
Bottle Production	33.200
Potential Aging	Up to 10 years from now.
Winemaker	Karim Mussi Saffie

ANALYTICAL INFORMATION

Alcohol	15% Vol.
Total Acidity	5,77 g/l tartaric acid.
PH	3,7
Residual Sugar	2,85 g/l.