

Altar Uco Edad Moderna Cabernet Sauvignon 2021 – TS

Province: Mendoza
Region: Valle de Uco
Subregion: Gualtallary
Elevation 1200 masl
Varietal: Cabernet Sauvignon 100%
Size of the vineyard: 3,89 ha
Age of the vineyard: 15 year old vineyards
If single vineyard the number of plants by hectare: 500 plants/ha
Yields: 80 qq/ha
Irrigation: drip irrigation
Soil composition: soil with granite and calcareous stone
Training method: Trellis
Harvest date: March 12nd 2021
Type of viticulture: organic

Winemaking and ageing
Whole cluster: no
Yeasts: native yeasts
Fermentation container: epoxy-less square cement pools
Maceration technique: maceration with grape skins takes place for 10 days
Fermentation temperature: average 20° C
Length of fermentation: 10 days
Malolactic fermentation: yes
Aging container size/ material: concrete tanks
Type of barrel and Cooperage: concrete tanks
Time of aging in container: 5 to 7 months
Time of aging in bottle: 3 months

Analytical data
Alcohol: 14°
Ph: 3,78
Residual sugar: 1,96 g/l
Acidity: 5,58 g/l
Sulfites 28 mg/l

Winemaker: Juan Pablo Michelini

Altar Uco Edad Media Blanco 2019 – TS

Province: Mendoza

Region: Uco Valley

Subregion: Tupungato, Gualtallary & Villa Seca

Elevation: 1.200 masl

Varietals: Chardonnay 70% + Chenin 20% + Sauvignon Blanc 10%

Size of the vineyard: Chardonnay - 1,5 ha / Chenin – 3 ha & Sauvignon Blanc – 2,75 ha

Age of the vineyard: Chardonnay –15 yo / Chenin – 75 yo / Sauvignon Blanc 15 yo

Yields: Chardonnay – 120 qq/ha /Chenin – 150 qq/ha / Sauvignon Blanc – 120 qq/ha

Irrigation: Chardonnay & SB - drip irrigation / Chenin - flood irrigation

Soil composition: Chardonnay - Deep compact soils composed of clay and sand / Chenin –

Deep sandy soil / Sauvignon Blanc - Soil with granite and calcareous stone

Training method: Chardonnay & SB - Trellis / Chenin - Parral

Harvest date: 20th February 2019

Type of viticulture: organic

Winemaking and ageing

Whole cluster: no

Yeast: autochthonous

Fermentation container : varieties are co-fermented in concrete eggs

Maceration technique : no maceration

Fermentation temperature: 18° - 20°C

Length of fermentation: 15 days

Malolactic fermentation: yes

Ageing container size/material: French oak 500 liter barrels

Age of container if wood: from first to fourth use

Type of barrel and Cooperage: French oak barrels

Time of aging in container: the wine is aged biologically (with veil) for a 9 month period, then it is transferred to stainless steel tanks for 4 months

Time of aging in bottle: 8 months

Analytical data

Alcohol: 11,5%

Ph: 3,39

Residual sugar: 1,36 g/l

Acidity: 5,62 g/l

Sulfites: 68 mg/l

Winemaker: Juan Pablo Michelini