

Alpamanta

Alpamanta means "Love to Earth" or "terroir" in the native Quechuan language. A tenet of the region's ancient Indigenous culture that has promoted a way of working that requires co-existing in harmony with nature and the environment. Taking care of the Earth.



In 2005 Andrej Razumovsky, his cousin André Hoffmann from Switzerland and Jérémie Delecourt from France joined forces to establish a boutique winery in Mendoza, Argentina. They purchased 35 hectares of vineyard in the southern part of Luján de Cuyo, in Ugarteché, where the vineyards sit at a high altitude of 3,117 ft above sea level. The clay soil is dominated by alluvial deposits to allow for good drainage. The area has very low annual rainfall, and ideal fluctuation between day and night time temperatures, all of which makes for optimum grape growing conditions.

All of the wines at Alpamanta are certified Organic and Biodynamic, which is of great cost in Argentina, as the government requires a yearly percentage of total proceeds to maintain these statuses. It is important to Alpamanta however as they are very dedicated to the practices of fertilizing with compost with no chemical spraying, using Tisanes to revitalize the soil and the health of the vines, and following the moon calendar to direct them in their vineyard practices.

Winemaker Giuseppe Franceschini, has taken the helm in the last couple of years. Italian by birth, he found his calling to his craft at an early age. Originally from Padua, he studied oenology at Udine and has experience making wine in the regions of the Veneto, Friuli, Sicily, and Mendoza. He brings to Alpamanta a philosophy encompassing different world styles and a passion for bringing forth the best expression of the grapes.

From Alpamanta: Our single vineyard estate located at 950 m.a.s.l (3117 ft) in Ugarteché, Luján de Cuyo, enjoys very good thermal amplitude, arid climate, alluvial soils, and pure water from the Andes Range. Our organic and biodynamic practices allow for a true expression of the vineyard characteristics in the wine. Our organic wines are elaborated with the ultimate vinification technology reducing human intervention and environmental impact to the minimum: we use no pesticide nor fungicide, few sulfites, native yeasts and ecological packaging.

Breva Pét-Nat



Varietal/Blend: Criolla

Farming Practices: Argencert certified organic

Vineyard: estate

Vineyard Size: 12 acres total

Elevation: 950 m.a.s.l.

Soil: clay loam

Harvest Technique: manual picking into 15kg boxes

Yeast: ambient

Fermentation: spontaneous skin fermentation with indigenous yeast in cement tanks

Maturation: n/a

Alcohol: 12.5%

Acidity: 3.30 pH // 2.46 g/L

RS: 5.9 g/L

Fined: no

Filtered: no

Country: Argentina

Region: Luján de Cuyo

Subregion: Ugarteché

“During the fermentation process no sulfites are added at any stage, it is fermented with the skins until 8g of sugar per liter is reached. Then it is separated from skins and bottled with lightest and most ecological bottle of the market. The residual sugar in the bottle is then transformed into carbonic gas by the native yeasts where it finishes fermentation naturally. These are the same yeasts that were used for the first phase of the fermentation before bottling, a process called ancestral technique.

Our Pet Nat presents a cherry color, with a very unusual intense pink. The nose is intense and explosive, and you can feel some notes of fresh red fruits, such as cherries, plums, currants, blackberries, and raspberries. On the mid palate it has a sweet entrance, with the effervescence of the bubbles and a refreshing finish.

With food pairing it matches very well as an aperitif with light meals and desserts.”

- Winemaker's Notes