

# ALTOCEDRO

## CABERNET SAUVIGNON AÑO CERO 2020

### VINTAGE NOTES

**WINERY INFORMATION:** Altocedro was founded in 1999 by visionary Karim Mussi. Third generation Lebanese immigrant, Karim and his family pioneered La Consulta, Uco Valley as a special place to make “born and raised” wines. Altocedro is synonymous with outstanding La Consulta wine. Original old vine rootstocks, indigenous yeasts, hundred year-old concrete fermentation tanks, and Karim’s minimalist winemaking create true terroir-driven wines.

**LABEL NOTES:** Altocedro means “tall cedar,” and represents both wine-maker and owner Karim Mussi Saffie’s Lebanese-Argentine heritage, and a cedar tree which towers over the winery.

**WINEMAKING:** 10% bleed-off, four pump-overs per day; two total delestages; no filtering; natural cold stabilization

**FERMENTATION:** Whole berry fermentation with indigenous yeasts in small concrete vats; gravity-fed. 7 days at 27°C.

**COLOR:** Deep ruby red

**TASTING NOTES:** This is a restrained yet fresh and elegant red with aromas of black fruit and cedar wood and some green nuances. Full-bodied with chewy tannins and a long, warming finish. Drink now.

**VINTAGE** 2020

**WINEMAKER** Karim Mussi Saffie

**WINERY** Altocedro

**VINEYARDS** La Consulta, Valle de Uco, Mendoza

**VARIETAL** 100% Cabernet Sauvignon

**AVG. AGE OF VINES** 10 years

**AVG. VINEYARD ALTITUDE**  
3,300 feet

**SUSTAINABLY FARMED** 100%

**HARVEST METHOD** By Hand

**AGING** 30% spent 8 months in French oak barrels

**ALCOHOL** 14.6%

**TOTAL PRODUCTION** 4,000 Cases

**RESIDUAL SUGAR** 2.66 g/L

**ACIDITY** TA of 5.5 g/L, pH of 3.6

**UPC** 852282002964

90pts  
vinous



[vinodelsol.com](http://vinodelsol.com)



[@vinodelsolwine](https://www.instagram.com/vinodelsolwine)



[@vinodelsol](https://twitter.com/vinodelsol)



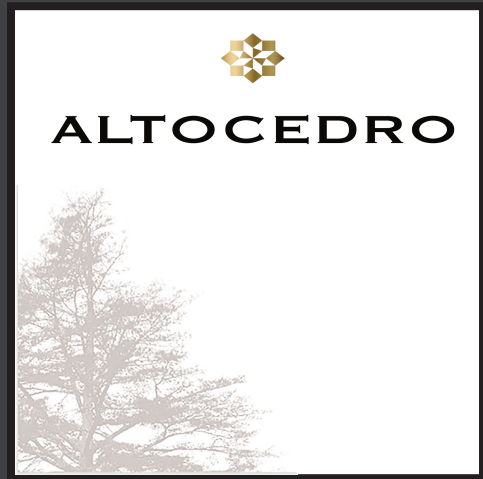
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Vino del Sol’s wineries are all estate-grown, sustainably-farmed, and family-owned.



# PREMIUM WINE ON TAP

Wine on tap is about delivering a better, fresher glass of wine. With Free Flow's stainless steel kegs, there is no wasted wine and nothing to recycle or throw away, a perfect pour is guaranteed every time... because every glass should taste exactly like the winemaker intended.



## PROFITABILITY

Savings compared to buying in bottle, and dramatic profit potential.



## SPEED

No corks to pull or bottles to stock.



## FRESHNESS

Guaranteed fresh glass of wine. No oxidation, no wasted wine!



## TRENDING

The hottest new trend in beverage programs across the country.



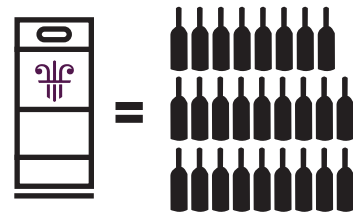
## SUSTAINABILITY

100% reusable steel kegs. Nothing to throw away or recycle.

### STAINLESS STEEL KEG SPECS

SIZE	24" x 9.5"
WEIGHT	58 lbs full
VOLUME	5.16 gallons 19.5 liters
FRESHNESS	3 months tapped 12 months untapped
FITTINGS	Sankey D standard 1/6th barrel kegs

### 1 KEG = 26 BOTTLES



# 90pts

# JAMESSUCKLING.COM

Dark fruit of plum, blackberry, blueberry and black cherry on the nose and palate mated with an equal amount of earthy minerality, anise, leather, tobacco and a meaty viscosity you can chew on. Acidity kicks in mid-way with a long, dry finish. An excellent pairing for lamb or red meat.



**FREE FLOW WINES**

...keg FAQ's for distributors

## Trucking information

20 Kegs to a pallet. 40 Kegs to a pallet spot, stacked 2 high

Pallet Dimensions: 40" x 48" x 30" high with kegs.

Pallet Weight: ~1,190 lbs

Keg Weight: 58 lbs full (14 lbs empty)

Keg Dimensions: 24" tall x 9.25" wide (27" tall when attached to the draft system)

Each keg holds: 5.16 Gallons, 19.5 Liters, 660 Ounces or 132.5 oz. Glasses!



## How do I get set up to receive full kegs & return empties?

Contact [Logistics@FreeFlowWines.com](mailto:Logistics@FreeFlowWines.com) to complete the Free Flow Wines Keg Deposit Agreement.

Each time you deliver new kegs to an account, pick up the empties and bring them back to your warehouse.

Once you have empty kegs, contact Kegspediter (our return logistics partner), to pick up the empty kegs.

## Who do we contact to install a wine draft system?

Contact draft system installer as noted on [www.trywineontap.com/wine-on-tap-resources/](http://www.trywineontap.com/wine-on-tap-resources/) or contact [info@trywineontap.com](mailto:info@trywineontap.com) or 855-KEG WINE for assistance.

Always use wine-certified draft parts (304 grade steel and wine grade lines) to ensure wine quality.

## How do I submit a PO?

To submit a purchase order, simply send the PO to your supplier. Your trucking company can schedule the pickup of kegs at one of the following locations:

Biagi Bros  
770 Skyway Court  
Napa CA 94558

707-256-2629 or [770Skyway@BiagiBros.com](mailto:770Skyway@BiagiBros.com)

Filling Station East  
85 E. 2nd Street  
Bayonne NJ 07002

201-997-6055 or [Orders@FillingStationEast.com](mailto:Orders@FillingStationEast.com)

\* Please check the "Ship from" address on the Sales Order to determine which location to schedule pickup.

## How many kegs do I have to order?

There is no minimum, although to optimize costs, mix-and-match kegs from multiple suppliers to fill a pallet with 20 kegs.

## Line cleaning for wine on tap?

We recommend that wine lines are cleaned quarterly.

In most instances, line cleaning is the responsibility of the account or operator, but check your state laws for more information.

## How long will wine stay fresh in keg?

Recommended shipment to account within 12-18 months

Once tapped, the wine will stay fresh up to 3 months

## Looking for Sales Training or more information?

Contact Free Flow Wines at [info@freeflowwines.com](mailto:info@freeflowwines.com) or 415.626.1215