



ALTOCEDRO

CABERNET SAUVIGNON AÑO CERO 2022

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: Nice tobacco leafiness to the cassis and red-plum aromas, showing varietal expression. Medium-bodied with firm, fine-grained tannins and generous red fruit. Slightly tacky at the end, though it remains balanced and friendly enough. Drink now.

VINTAGE 2022

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

PACK SIZE 12/750

UPC 852282002964

92pts
vinOUS

90+pts
Robert Parker
WINE ADVOCATE

90pts

JAMESSUCKLING.COM



vinodelsol.com



@vinodelsolwine



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

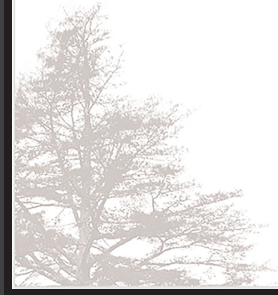


PREMIUM WINE ON TAP

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.



ALTOCEDRO



PROFITABILITY

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



SPEED

No corks to pull or bottles to stock.



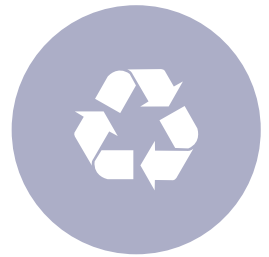
FRESHNESS

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



TRENDING

The hottest new trend in beverage programs across the country.



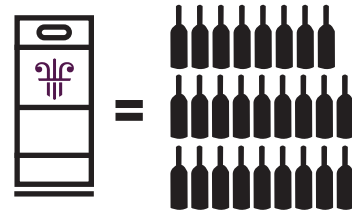
SUSTAINABILITY

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



ALTOCEDRO

Cabernet Sauvignon
Ano Cero 2022

90+pts

Robert Parker
WINE ADVOCATE

"Even at this very early stage, it has an orangey color, typical Cabernet, different from the Malbecs. The nose is very peppery, with notes of paprika, intense and herbal, very varietal and expressive. Juicy, herbal and very drinkable."



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 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/ or contact 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

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

201-997-6055 or 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 or 415.626.1215