

# TRAPICHE MEDALLA



VARIETY	CABERNET 100%.
TERROIR	VINEYARDS LOCATED IN LUJAN DE CUYO AND MAIPÚ, IN THE PROVINCE OF MENDOZA.
PROCESS	MANUAL HARVESTING. TRANSPORT IN SMALL PLASTIC BOXES. SELECTION OF BUNCHES. DESTEMMING. SELECTION OF BERRIES. COLD MACERATION IN SMALL VATS, DURING A MINIMUM OF 25 DAYS AT 24 °C.- 2 ADDITION OF SELECTED YEASTS. NATURAL MALOLACTIC FERMENTATION. AGEING OF 12 MONTHS IN NEW FRENCH OAK BARRELS. BOTTLING AND AGEING OF THE BOTTLE.
MAIN CHARACTERISTICS	ALCOHOL: 14% ALC./VOL. SUGAR: 3,95 G/L. TOTAL ACIDITY: 5,73 G/L. PH: 3,8.
TASTING NOTES	INTENSE RED PURPLE COLORED WINE WITH SOME VIOLACEOUS FLASHES. THE TEARS FORMED IN THE GLASS REVEAL A WELL STRUCTURED WINE. VERY COMPLEX AROMAS WITH NOTES OF PLUMS, GREEN PEPPERS, RAISINGS AND SUBTLE WOODY NOTES. ON THE MOUTH, GOOD PERSISTENCE WITH SOFT AND RIPE TANNINS.
PAIRING	AN IDEAL WINE TO SERVE WITH ALL SORT OF RED MEATS, CHEESES AND PASTAS WITH VERY SPICY SAUCES.
DRINKING TEMPERATURE	17° C. - 19° C.

MENDOZA - ARGENTINA