

TRAPICHE MEDALLA CABERNET SAUVIGNON



Variety

100% Cabernet Sauvignon

Vineyards

Vineyards located in Lujan de Cuyo and Maipú, in the province of Mendoza.

Process

Manual harvest in 450 KG bins.

Selection of bunches.

Destemming.

Selection of berries.

Cold maceration in small vats, during a minimum of 25 days at 24 °C-25°C.

Addition of selected yeasts.

Natural malolactic fermentation.

Ageing of 18 months in new French oak barrels.

Bottling and bottle ageing for 6 months.

Aging potential

10 years

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.

Main characteristics

- Acidity: 5,72 g/l
- Ph: 3,68
- Alcohol: 14,5%
- Sugar: 2,90 g/l

Drinking temperature

16°C - 18°C