

## TRAPICHE MEDALLA MALBEC

**VARIETY**  
100% Malbec

**TERROIR**  
VINEYARDS FROM 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 CONCRETE VATS,  
DURING A MINIMUM OF 25 DAYS AT 24° C. 25° C.  
ADDITION OF SELECTED YEASTS.  
FERMENTATION AND MACERATION IN SMALL  
CONCRETE VATS DURING A MINIMUM OF 25 DAYS  
AT 24° C. 25°. NATURAL MALOLACTIC  
FERMENTATION. AGED 18 MONTHS IN NEW  
FRENCH OAK BARRELS. BOTTLING AND  
BOTTLING AGEING FOR 6 MONTHS.

**AGING POTENTIAL**  
10 YEARS

**TASTING NOTES**  
INTENSE PURPLE COLOR WITH VIOLET HINTS.  
PRONOUNCED AROMAS OF RED BERRIES,  
CHERRIES AND RAISINS, HIGHLIGHTED BY NOTES  
OF TOASTS, COCONUT AND VANILLA FROM  
AGEING IN NEW FRENCH OAK BARRELS. ON THE  
MOUTH , THE WINE REVEALS ITS BEST  
ATTRIBUTES WITH A SWEET ENTRY, SOFT AND  
INTENSE TANNINS THAT GIVE CREAMINESS,  
VOLUME AND MEATINESS. THE FLAVOURS OF  
RIPE FRUITS STAND PERFECTLY AMALGAMATED  
WITH SPICY AND SMOKY WOOD, LEAVING A  
PLEASANT AND PERSISTENT FINISH.

**MAIN CHARACTERISTICS**

- Acidez: 5,83 g/l
- Ph: 3,60
- Alcohol: 14,5%
- Azúcar residual: 2,89 g/l

**DRINKING TEMPERATURE**  
16°C y 18°C,

