

TASTING SHEET
TRAPICHE OAK CASK



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—OAK CASK—

EST. 1883



VARIETY: Cabernet Sauvignon 100 %.

VINEYARDS: Located between 750 and 1100 m.a.s.l.

WINEMAKING PROCESS: Manual Harvesting.
Bunch selection.
Destemming.
Berry selection.
Fermentation and maceration for over 25 days.
Pneumatic pressing.
Natural malolactic fermentation.
Nine months in contact with oak.
Blending.
Filtering.
Bottling.

MAIN CHARACTERISTICS: Alcohol: 13, 5 % alc.
Total acidity: 5,40 g/l.
pH: 3,67
Sugar: 4,5 g/l

TASTING NOTES: This dark colored Cabernet displays aromas of plums, berries and a touch of licorice. The presence of blackberry and chocolate with a toasted touch on the mouth make this wine absolutely pleasant. Fresh and clean on the palate.

FOOD PAIRING: Excellent to be paired with spicy roast beef chicken and duck. Also good to combine with strong cheeses like blue cheese and cheddar.

DRINKING TEMPERATURE: 16°C- 18 °C.