

# TRAPICHE

## OAK CASK SELECTED VINEYARDS



<b>VARIETY:</b>	Cabernet Sauvignon
<b>VINEYARDS:</b>	Located at altitudes of 750-1100 meters (2500-3600 feet).
<b>WINEMAKING PROCESS:</b>	Manual harvest. Selection of grape bunches. Destemming. Fermentation and maceration for 15 days. Pneumatic press. Natural malolactic fermentation. 9 months of oak contact. Filtration. Bottling.
<b>FORMATS:</b>	750 ml
<b>MAIN CHARACTERISTICS:</b>	Alcohol: 13.5% Acidity: 5.67 g/l pH: 3.57 Residual Sugar: 3 g/l
<b>TASTING NOTES:</b>	This dark colored Cabernet displays aromas of plum, berries and a touch of licorice. In the mouth, the presence of blackberries and chocolate with subtle toasted notes make this a very pleasurable wine. Fresh and clean on the palate.
<b>FOOD PAIRING:</b>	Excellent to pair with duck or spicy roasted chicken. Also good with strong cheeses such as cheddar and blue cheese.
<b>SERVING TEMPERATURE:</b>	16°C - 18°C (61°F - 64°F)