

TRAPICHE

OAK CASK SELECTED VINEYARDS



VARIETY:	Malbec
VINEYARDS:	Located in the high zone of the Mendoza River, in Mendoza Province.
WINEMAKING PROCESS:	Manual harvest. Destemming. Cold maceration. Addition of selected yeasts. Fermentation at 23°C - 26°C (73°F - 79°F) for 15 days. Subtle oak contact. Pneumatic press. Controlled natural malolactic fermentation. 9 months of oak contact. Stabilization. Filtration. Bottling.
FORMATS:	375 ml - 500 ml - 750 ml - 1500 ml
MAIN CHARACTERISTICS:	Alcohol: 13.5% Acidity: 5.4 g/l pH: 3.7 Residual Sugar: 2.7 g/l
TASTING NOTES:	Intense red color with violet hues. Fruity aromas of plum and cherry. In the mouth it is round, with notes of vanilla and truffle.
FOOD PAIRING:	Excellent to pair with grilled meats, pastas, well-seasoned foods and semi-hard cheeses such as gouda, gruyere and edam.
SERVING TEMPERATURE:	16°C - 18°C (61°F - 64°F)