



[www.trapiche.com.ar](http://www.trapiche.com.ar)

- Variety:** Malbec 100%.
- Vintage:** 2018 | Limited Edition.
- Vineyards:** Selected Vineyards in the Uco Valley, Mendoza.
- Process:** Hand harvesting – Bunch selection  
Destemming – Berry selection –  
Fermentation with wild yeasts and  
maceration in small concrete vats  
during a minimum of 15 days at  
25° c – 27° c – Pneumatic pressing  
Natural malolactic fermentation –  
Ageing sur lies in concrete vats  
during 8 months – Stabilization –  
Filtration – Bottling.
- Main  
Characteristics:** Alcohol: 14,3% Vol./Alc.  
Sugar: 3 g/l.  
pH: 3.6  
Total Acidity: 5.2 g/l.
- Tasting Notes:** The Deep, rich black color invites  
you to discover the mystery of this  
wine, wich displays intense aromas  
of black cherries, black plums and  
blackberries with a subtle spicy  
touch.
- Food Pairing:** The ideal wine for well -seasoned  
stews, spicy meats, hard and semi-  
hard cheeses (Edam, Gruyere  
Cheddar)
- Drinking  
Temperature:** 16°C – 18° C.

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100% UNOAKED  
LIMITED EDITION

**TRAPICHE**  
ARGENTINA