

TRAPICHE

TERROIR SERIES



VARIETY	100% Malbec
VINTAGE	2018
VINEYARD	Gualtallary, Tupungato, Mendoza. Altitude: 1307 m.a.s.l. Latitude 33° 24' Sur. Age: 12 years old. Row Orientation: North-South.
VINEYARD CHARACTERISTICS	Trellis system: VSP bilateral cordon with spur pruning. Plant density: 2500 vines /ha. Yield: 9.000 kg/ha. Irrigation System: Drip Irrigation. Rootstock: own rooted.
SOIL	Sandy soil with 30 % calcareous gravel.
PROCESS	Manual harvesting. Selection of bunches. Destemming. Selection of grains. Alcoholic fermentation with natural yeasts and maceration in small concrete eggs and concrete vats during 25 days at 26 °C.-28° C. Ageing in new French oak barrels during 18 months. Ageing of the bottle during 12 months.
MAIN CHARACTERISTICS	Alcohol: 14,8% Alc. /vol. Total acidity: 5,78 g./l. pH: 3,68. Sugar: 3,61 g./l.
TASTING NOTES	Deep red colored Malbec with rubi highlights. Intense aromas of red fruits and spices with subtle smoky notes. Also aromas of graphite and liqueur are appreciated. On the mouth, is fresh and mineral displaying a long and persistent finish.
PAIRING	Ideal to be paired with red meats and game cooked to the plow disk. Excellent to accompany hard cheeses and sausages.
DRINKING TEMPERATURE	16°C. – 18° C.



Finca Ambrosia

SINGLE VINEYARD
GUALTALLARY - VALLE DE UCO
MENDOZA - ARGENTINA

