

TRAPICHE

TERROIR SERIES



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| VARIETY | 100% Malbec |
| 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

