

TRAPICHE

TERROIR SERIES



VARIETY	100% Malbec
VINTAGE	2017
VINEYARDS	El Peral, Tupungato, Mendoza. Altitude: 1,127 masl (3,700 fasl). Latitude 33°21'35"S. Age: 57 years. Orientation: north-south.
VINEYARD CHARACTERISTICS	Trellising System: Low-espalier training (simple and double Guyot). Plant density: 5,500 vines/ha (2.7 acres). Yield: 9,600 kg/ha (21,200 lb/ha or 2.7 acres). Irrigation System: flood irrigation. Rootstock: own-rooted.
SOIL	Alluvial, sandy soil on a layer of rock
WINEMAKING PROCESS	Manual harvest. Cluster selection. Destemming. Berry selection. Alcoholic fermentation using natural yeasts. Maceration in small concrete tanks for 25 days at a temperature between 26° C and 28° C (78° F and 82.5° F). The wine is aged in new French oak barrels for 18 months, to be further aged in the bottle for another 12.
MAIN CHARACTERISTICS	Alcohol content: 14,8% Alc./ Vol. Total acidity: 5.25g/l pH: 3.66 Sugar: 2,60 g/l
TASTING NOTES	A deeply red Malbec with violet hues and aromas of wild berries such as blackberries and blueberries. On the palate it starts off as fresh and round, offering sweet, firm tannins that contribute juiciness, amplitude and elegance.
PAIRING	An ideal wine to pair with red meats and game, typically prepared in a slow cooker, it also lends itself to accompany hard cheeses and cold cuts.
SERVING TEMPERATURE	Between 16° C and 18° C (61° F and 64.5° F)



Finca Coletto

SINGLE VINEYARD

**EL PERAL - VALLE DE UCO
MENDOZA - ARGENTINA**

