

TRAPICHE VINEYARDS



VARIETY:	Malbec
VINEYARDS:	Selected vineyards from the eastern zone of Mendoza Province and the high zone of the Mendoza River.
WINEMAKING PROCESS:	Manual harvest. Destemming. Pre-fermentation cold maceration. Addition of selected yeasts. Fermentation at 23°C - 26°C (73°F - 79°F) for 15 days. Subtle contact with oak. Pneumatic press. Controlled natural malolactic fermentation. Stabilization. Filtration. Bottling.
FORMATS:	187 ml - 375 ml - 750 ml - 1500 ml
TASTING NOTES:	Bright red color with violet hues. Fruity aromas of plum and cherry. Round in the mouth, with a touch of truffle and vanilla.
FOOD PAIRING:	Ideal to pair with roasted meats. Also pairs well with pastas, well seasoned dishes and semi-hard cheeses such as gouda, gruyere or edam.
SERVING TEMPERATURE:	16°C - 18°C (61°F - 64°F)