

TRAPICHE VINEYARDS



VARIETY:	Pinot Noir
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 (3 days). Addition of selected yeasts. Fermentation at 23°C (73° F) for 10 days. Subtle contact with oak. Pneumatic press. Controlled natural malolactic fermentation. Stabilization. Filtration. Bottling.
FORMATS:	750 ml
TASTING NOTES:	Light ruby color with fruity aromas of plum and cherry. Light and velvety in the mouth. A fresh wine with a smooth texture.
FOOD PAIRING:	Ideal to pair with pastas, rice dishes and white meats.
SERVING TEMPERATURE:	16°C - 18°C (61°F - 64°F)