

TASTING SHEET  
TRAPICHE OAK CASK



# TRAPICHE

—OAK CASK—

EST. 1883



**VARIETY:** Cabernet Sauvignon 100 %.

**VINEYARDS:** Located between 750 and 1100 m.a.s.l.

**WINEMAKING PROCESS:** Manual Harvesting.  
Bunch selection.  
Destemming.  
Berry selection.  
Fermentation and maceration for over 25 days.  
Pneumatic pressing.  
Natural malolactic fermentation.  
Nine months in contact with oak.  
Blending.  
Filtering.  
Bottling.

**MAIN CHARACTERISTICS:** Alcohol: 13, 5 % alc.  
Total acidity: 5,40 g/l.  
pH: 3,67  
Sugar: 4,5 g/l

**TASTING NOTES:** This dark colored Cabernet displays aromas of plums, berries and a touch of licorice. The presence of blackberry and chocolate with a toasted touch on the mouth make this wine absolutely pleasant. Fresh and clean on the palate.

**FOOD PAIRING:** Excellent to be paired with spicy roast beef chicken and duck. Also good to combine with strong cheeses like blue cheese and cheddar.

**DRINKING TEMPERATURE:** 16°C- 18 °C.

[www.trapiche.com.ar](http://www.trapiche.com.ar)



  
SINCE 1883  
**TRAPICHE**  
ARGENTINA