

TRAPICHE OAK CASK SYRAH 2014



Variety 100% Syrah.

Vineyards From vineyards located in Los Árboles, Uco Valley and Cruz de Piedra, Maipú in the province of Mendoza.

Soil Clay and sandy soils settled on boulders.



Process Hand harvesting
Bunch selection.
Destemming.
Fermentation and maceration in stainless steel vats during 10 days.
Pneumatic pressing.
Natural malolactic fermentation.
Aged for nine months in 2 and 3rd uses American oak barrels.
Blending.
Filtering.
Bottling



Main Characteristics Alcohol: 14 %
Total acidity: 5.50 g/l
pH: 3.70
Sugar: 4 g/l

Presentation 750 ml



Tasting notes Intense red color. A fleshy wine with aromas of ripe berry fruits, licorice and blackberry with a smoky character. It is an elegant Syrah with good acidity, fragrance, smooth tannins and long-lasting finish.

Food pairings Ideal to enjoy with game, stews and semi-hard cheeses (gouda, gruyere, edam).



Drinking temperature 16°-18° C

