



TRAPICHE

—OAK CASK—

EST. 1883



VARIETY:	Malbec 100 %.
VINEYARDS:	Located in the high area of Mendoza's River, in the Province of Mendoza.
WINEMAKING PROCESS:	Manual Harvesting. Destemming. Cold pre maceration. Addition of selected yeasts. Fermentation at 23°C- 26 °C for 15 days. Subtle contact with oak. Pneumatic pressing. Control of natural malolactic fermentation. Nine months in contact with oak. Stabilization. Filtering. Bottling.
MAIN CHARACTERISTICS:	Alcohol: 13, 5 % alc. Total acidity: 5,40 g/l. pH: 3,70 Sugar: 5 g/l
TASTING NOTES:	Intense red colored wine with some violet hues. Fruity aromas with notes of plums and cherries. In the mouse is round, with a touch of truffles and vanilla.
FOOD PAIRING:	Excellent for grilled meats, pasta, seasoned cuisine and semi- hard cheeses like Gouda, Gruyere and Edam.
DRINKING TEMPERATURE:	16°C- 18 °C.

