

TASTING SHEET
TRAPICHE OAK CASK



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—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: 5,20 g/l.
pH: 3,60
Sugar: 4,5 g/l

TASTING NOTES: Intense red colored wine with some violet hues. Fruity aromas with notes of plums and cherries. In the mouth 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.

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