

TRAPICHE MEDALLA



COMPOSITION	CABERNET SAUVIGNON 100%.
TERROIR	SELECTED VINEYARDS IN LUJAN DE CUYO AND MAIPU. PROVINCE OF MENDOZA.
WINEMAKING PROCESS	MANUAL HARVESTING. TRANSPORT IN BINS OF 350 KG.. BUNCH SELECTION. DESTEMMING. BERRY SELECTION. COLD MACERATION IN SMALL CONCRETE POOLS DURING A MINIMUM OF 25 DAYS AT 26 °C. – 28 °C. USE OF NATIVE YEASTS. NATURAL MALOLACTIC FERMENTATION. AGEING FOR 18 MONTHS IN FRENCH OAK BARRELS. BOTTLING. BOTTLE AGEING.
MAIN CHARACTERISTICS	ALCOHOL: 15% VOL./ ALC. PH: 3,62. TOTAL ACIDITY: 6,0 G/L SUGAR: 2,90 G/L.
TASTING NOTES	THIS CABERNET OFFERS AN ATTRACTIVE DEEP RED COLOR WITH VIOLET HUES THAT RESULTS VERY INTENSE. THE TEARS FORMED IN THE GLASS SHOW A WELL- STRUCTURED WINE. THE NOSE IS INVADDED WITH COMPLEX AROMAS WITH NOTES OF PLUMS JAM, GREEN PEPPERS, RAISINS, TOBACCO AND A DELICATE OAKY TOUCH. ON THE MOUTH, IS ROUND, DISPLAYING GOOD BODY AND A PERSISTENT FINISH, WHERE SOFT AND RIPE TANNINS ARE SAVORED.
FOOD PAIRING	IDEAL TO SERVE WITH ALL KINDS OF RED MEATS, CHEESES AND PASTA WITH WELL SPICED SAUCES.
DRINKING TEMPERATURE	17°C. - 19° C.

MENDOZA - ARGENTINA