

# BROQUEL CABERNET SAUVIGNON 2013



Variety

Cabernet Sauvignon 100%.

Vineyards

Agrelo, Luján de Cuyo and El Peral, Uco valley.

Soil

Alluvial soils.



Process

Hand harvesting.  
Bunch selection  
Destemming.  
Berry selection.  
Fermentation and maceration in concrete and stainless steel vats, during a minimum of 15 days at 27-28°C.  
Pneumatic pressing.  
Natural malolactic fermentation.  
Aged for 15 months in French oak barrels.  
Filtering.  
Bottling



Main Characteristics

Alcohol: 14 %  
Total acidity: 5.70 g/l.  
pH: 3.82  
Sugar: 3.40 g/l.

Presentation

750 ml



Tasting notes

This Cabernet Sauvignon displays aromas of cherries and cassis with balsamic and graphite notes and a touch of spice. Balanced and long on the palate.

Food pairings

Ideal to combine with pasta, grilled red meats and stews.



Drinking temperature

16°-18° C



**TRAPICHE**  
ARGENTINA