

TRAPICHE MEDALLA



COMPOSITION

MALBEC 100%.

TERROIR

SELECTED VINEYARDS IN LUJAN DE CUYO AND MAIPU. PROVINCE OF MENDOZA.

WINEMAKING PROCESS

MANUAL HARVESTING. TRANSPORT IN BINS OF 350 KGS. BUNCHSELECTION. DESTEMMING. BERRY SELECTION. COLD MACERATION IN SMALL VATS DURING A MINIMUM OF 25 DAYS AT 24 °C. – 25 °C. USE OF NATIVE YEASTS. NATURAL MALOLACTIC FERMENTATION. AGEING OF 18 MONTHS IN FRENCH OAK BARRELS. BOTTLING AND AGEING OF THE BOTTLE.

MAIN CHARACTERISTICS

ALCOHOL: 14 % VOL./ ALC.

PH: 3,65.

TOTAL ACIDITY: 6,05 G/L

SUGAR: 3,0 G/L.

TASTING NOTES

INTENSE PURPLE COLORED WINE WITH VIOLET FLASHES. CONCENTRATED AROMAS OF RED FRUITS, PLUMS, CHERRIES AND RAISINGS, MARKED WITH NOTES OF TOASTED BREAD, COCONUT AND VANILLA DUE TO THE AGEING IN NEW FRENCH OAK BARRELS. ON THE MOUTH, THE WINE DISPLAYS ALL ITS SPLENDOR WITH A SWEET ENTRANCE, SOFT AND INTENSE TANNINS THAT GIVE GREASINESS, VOLUME AND FLESHINESS. THE FLAVORS OF RIPE FRUIT OUTSTAND AND ARE HARMONICALLY MIXED WITH THE SPICY AND SMOKED NOTES FROM THE WOOD ,LEAVING A PLEASANT AND PERSISTENT FINISH ON THE PALATE.

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