TASTING SHEET TRAPICHE OAK CASK



TRAPICHE



VARIETY: Malbec 100 %.

VINEYARDS: Located in the high area of

Mendoza's River, in the Province of

Mendoza.

WINEMAKING Manual Harvesting.

PROCESS: 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 Alcohol: 13, 5 % alc. CHARACTERISTCS: 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 mouse is round, with a touch of truffles and

vanilla.

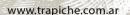
FOOD PAIRING: Excellent for grilled meats, pasta,

seasoned cuisine and semi- hard cheeses like Gouda, Gruyere and

Edam.

DRINKING 16°C-18°C

TEMPERATURE:



TRAPICHE

OAK CA5

MALBEC

