## TASTING SHEET TRAPICHE OAK CASK



## TRAPICHE





Cabernet Sauvignon 100 %.

**VINFYARDS:** 

Located between 750 and 1100 m.a.s.l.

WINEMAKING PROCESS:

Manual Harvesting. Bunch selection.

Destemming.

Berry selection.

Fermentation and maceration for

over 25 days.

Pneumatic pressing.

Natural malolactic fermentation. Nine months in contact with oak.

Blending. Filtering. Bottling.

MAIN

Alcohol: 13, 5 % alc.

**CHARACTERISTCS:** 

Total acidity: 5,40 g/l.

pH: 3,67 Sugar: 4,5 g/l

**TASTING NOTES:** 

This dark colored Cabernet displays aromas of plums, berries and a touch of licorice. The presence of blackberry and chocolate with a toasted touch on the mouth make this wine absolutely pleasant. Fresh and

clean on the palate.

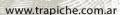
**FOOD PAIRING:** 

Excellent to be paired with spicy roast beef chicken and duck. Also good to combine with strong cheeses like blue cheese and cheddar.

DRINKING

16°C-18°C.

TEMPERATURE:



TRAPICHE

CABERNET

OAK CAS

