

# PIATTELLI



## GRAND RESERVE TRINITÀ 2011

Agrelo, Luján De Cuyo & Uco Valley, Mendoza, Argentina

As the name alludes, the Trinita is a precise three-grape blend. Cultivated with arid-clean air, crystal-clear water, nutrient-rich soil, and following a meticulous, low volume process, Trinità's Malbec, Cabernet Sauvignon and Merlot grapes are grown on 30- to 70-year-old vines located in the prestigious Luján de Cuyo (DOC) & Uco Valley. Vines are managed to yield an average of only 3.8 pounds of fruit per vine and 3.1 tons per acre.

- 75% Malbec, 20% Merlot, 5% Cab. Sauv.
- Grapes were hand-picked and destemmed
- Grapes underwent 5 days of cold maceration
- Fermented in 5,000 to 10,000-liter stainless steel tanks
- Manual punch-down for optimal juice/skin interaction, which preserves the fruit-forward character of the blend

**AGING:** Varietals were aged separately for 13 months in small, first- or second-use French oak barrels.

### ANALYTICAL DATA:

14.5%	ALCOHOL	3.70	pH
3.41 g/L	RESIDUAL SUGAR	2,300	CASES
5.72 g/L	TOTAL ACIDITY		

**TASTING NOTES:** A complex, elegant wine with a deep ruby hue, Trinità tantalizes the senses with an aromatic bouquet of coffee and spice, unfolds across the palate with sweetness and a hint of chocolate, and lingers with a moderate tannin pull and a finish reminiscent of plums and oak.

**91PTS**  
WINE ENTHUSIAST  
2011

**90PTS**  
Wine Spectator 2011

**90PTS**  
WINE ENTHUSIAST  
2009

**90+PTS**  
ROBERT PARKER  
2009

**SILVER MEDAL-88PTS**  
FLORIDA INT'L WINE CHALLENGE  
2009

**90+PTS**  
ROBERT PARKER  
2008

**90PTS**  
Wine Spectator 2007



PIATTELLI  
VINEYARDS

*a complex and subtle point,  
sole and unique essence.*

**TRINITÀ**

*the best varietals of the year,  
combined in varying proportions  
until it achieves the finest identity.*

*Each element contributes  
its outstanding aspect to the final blend.*

*Grand Reserve*

MENDOZA

RED WINE PRODUCT OF ARGENTINA