

PIATTELLI



GRAND RESERVE TRINITÀ 2012

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

As the name alludes, the Trinità 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.

- 70% Malbec, 13% Merlot, 17% 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 3.64 pH

2.82 g/L RESIDUAL SUGAR

5.85 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

