

# TRAPICHE BROQUEL

## SELECTED BARRELS



VARIETY	Cabernet Sauvignon 100%.
VINEYARDS	Vineyards in Maipú, Luján de Cuyo and Uco valley. VSP System.
SOIL	Alluvial soils.
PROCESS	Hand harvesting. Bunch selection. Destemming. Fermentation and maceration in concrete and stainless steel vats during a minimum of 20 days at 25°C-26° C. Pneumatic pressing. Natural malolactic fermentation. Ageing in French oak barrels during 15 months. 20 % new, 30 % second use, 50 % third use. Rough filtration. Bottling.
TASTING NOTES	This Cabernet Sauvignon displays aromas of cherries and cassis, with balsamic and graphite notes and a touch of spice. Balanced and long on the palate.
DRINKING TEMPERATURE	16°C-18°C.



TRAPICHE  
ARGENTINA

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