

TRAPICHE BROQUEL

SELECTED BARRELS



VARIETY	Chardonnay 100 %.
VINEYARDS	Located in Alto Agrelo, Luján de Cuyo and Uco Valley. Province of Mendoza.
SOIL	Aluvional with stones.
PROCESS	Manual Harvesting. Selection of bunches. Destemming. Cooling of the grapes at 12 °C. Pneumatic pressing. Cooling of the most at 10 °C.. Static cold overflow. Controlled fermentation at 15 °C. Partial malolactic fermentation in French oak barrels. Ageing during 9 months. Filtering. Bottling.
MAIN CHARACTERISTICS	Alcohol: 13,5 % Alc./Vol. Sugar: 2,8 g/l. Total Acidity : 6,80 g/l. pH: 3,30
TASTING NOTES	It's an elegant wine with aromas of red apples, honey and cinnamon. Full-bodied, round flavour and a soft finish on the mouth.
DRINKING TEMPERATURE	10°C-12°C.



TRAPICHE

ARGENTINA

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