

# TRAPICHE MEDALLA



VARIETY	CHARDONNAY 100%.
TERROIR	SELECTED VINEYARDS IN LOS ARBOLES ( UCO VALLEY), AT 1250 M. A. S. L.
PROCESS	HAND HARVESTING. BUNCH SELECTION. PNEUMATIC PRESSING OF CLUSTERS WITHOUT DESTEMMING. CONTROLLED FERMENTATION STARTING AT 13° C AND FINISHING AT 18 °C. PARTIAL MALOLACTIC FERMENTATION. FILTERING. AGEING OF THE WINE FOR 9 MONTHS IN FRENCH OAK WITH PERIODIC MOVEMENT OF THE GROUNDS. BOTTLING.
MAIN CHARACTERISTICS	ALCOHOL: 13,5% VOL. /ALC. PH: 3.3 TOTAL ACIDITY: 7.3G/L. SUGAR: 1.8 G/L.
TASTING NOTES	A VERY FRUITY CHARDONNAY THAT OFFERS TROPICAL FRUITS ON THE NOSE WITH SUBTLE SPICY NOTES, HONEYSUCKLE AND BRIOCHE. CRISPY ON THE MOUTH, DISPLAYING ITS FULL BODY, FRUITY FLAVORS AND MINERALITY. ENCHANTING FINISH, PERSISTENT.
PAIRING:	IDEAL TO COMBINE WITH WHITE MEATS AND FISH.
DRINKING TEMPERATURE	10° C.- 12° C.

MENDOZA - ARGENTINA

