

TRAPICHE MEDALLA



VARIETY	MALBEC 100%.
TERROIR	VINEYARDS FROM LUJAN DE CUYO AND MAIPÚ, IN THE PROVINCE OF MENDOZA.
PROCESS	MANUAL HARVEST IN 450 KG BINS. SELECTION OF BUNCHES. DESTEMMING. SELECTION OF BERRIES. COLD MACERATION IN SMALL CONCRETE VATS, DURING A MINIMUM OF 25 DAYS AT 24 °C.- 25 °C. ADDITION OF SELECTED YEASTS. FERMENTATION AND MACERATION IN SMALL CONCRETE VATS DURING A MINIMUM OF 25 DAYS AT 24 °C. -25 °. NATURAL MALOLACTIC FERMENTATION. AGED 18 MONTHS IN NEW FRENCH OAK BARRELS. BOTTLING AND BOTTLING AGEING FOR 6 MONTHS.
MAIN CHARACTERISTICS	ALCOHOL: 14,5% ALC./VOL. SUGAR: 2,7 G/L. TOTAL ACIDITY: 6,3 G/L. PH: 3,7.
TASTING NOTES	INTENSE PURPLE COLOR WITH VIOLET HINTS. PRONOUNCED AROMAS OF RED BERRIES, CHERRIES AND RAISINS, HIGHLIGHTED BY NOTES OF TOASTS, COCONUT AND VANILLA FROM AGEING IN NEW FRENCH OAK BARRELS. ON THE MOUTH, THE WINE REVEALS ITS BEST ATTRIBUTES WITH A SWEET ENTRY, SOFT AND INTENSE TANNINS THAT GIVE CREAMINESS, VOLUME AND MEATINESS. THE FLAVOURS OF RIPE FRUITS STAND PERFECTLY AMALGAMATED WITH SPICY AND SMOKY WOOD, LEAVING A PLEASANT AND PERSISTENT FINISH.
PAIRING	SPECIAL TO PAIRED WITH "ARGENTINIAN DISHES", LIKE ASADO, OR GRILLED MEATS TO THE DOUGH OR CLAY OVEN. STEWS AND SMOKED MEATS.
DRINKING TEMPERATURE	17° C. - 19° C.

MENDOZA - ARGENTINA