



TRAPICHE

—OAK CASK—

EST. 1883



VARIETY:	Chardonnay 100%
VINEYARDS:	Located between 950 and 1200 m.a.s.l.
WINEMAKING PROCESS:	Manual Harvesting. Bunch selection. Cooling of the must at 10 °C. Pneumatic pressing. Cold settling and racking. Controlled alcoholic fermentation at 15 °C. 50 % of the wine is aged in French and American oak barrels of Second and Third use. The remaining 50 % spends time in stainless steel tanks. Malolactic fermentation of 50 % of the wine. Blending. Filtering. Bottling.

MAIN CHARACTERISTICS:	Alcohol: 13,5 % Alc. / Vol. Total acidity: 5,60 g/l. pH: 3,70 Sugar: 3,0 g/l.
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TASTING NOTES:	A yellow colored wine with some subtle green hues. Aromas of tropical fruits are perceived on the nose. Elegant flavors, like crème brûlée, lemon pie, crisp pear and lemon blossom. Very round on the mouth. Acidity is perfectly balanced.
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FOOD PAIRING:	Excellent to be paired with white meats, Pasta with white sauce, asparagus or fresh cheese.
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DRINKING TEMPERATURE:	10°C- 12 °C.
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