

TRAPICHE MEDALLA



VARIETY	CABERNET SAUVIGNON 80 %, CABERNET FRANC 11 %, MALBEC 9%
VINEYARDS	VINEYARDS OVER 45 YEARS OLD LOCATED IN MAIPÚ AND LUJÁN DE CUYO, . PROVINCE OF MENDOZA.
SOIL	SANDY LOAM SOIL, WITH SILT AND BOULDER IN THE PROFILE. GOOD DRAINING CAPACITY.
PROCESS	MANUAL HARVESTING TRANSPORTATION IN BINS OF 450 KG. SELECTION OF BUNCHES DESTEMMING COLD MACERATION IN SMALL CONCRETE POOLS DURING 15 -20 DAYS AT 24 °C.- 28 °C. WITH A MAXIMUM OF 30 °C NATURAL MALOLACTIC FERMENTATION AGEING OF THE WINE IN FRENCH OAK BARRELS. (25 % NEW, 75 % ALREADY USED) BOTTLING.
MAIN CHARACTERICS	ALCOHOL: 14,3 % TOTAL ACIDITY: 5,1 G/L SUGAR: 2,8 G/L. PH: 3,7
TASTING NOTES	A DEEP RED COLORED WINE WITH HINTS OF BORDEAUX. THE OAK LEFT REMINISCENCES OF TOBACCO AND SPICES ON THE NOSE. PEPPERY. ON THE MOUTH, DISPLAYS A GOOD STRUCTURE AND COMPLEXITY. A SWEET AND PERSISTENT FINISH REMAINS ON THE PALATE.
PAIRING	IDEAL TO BE PAIRED WITH GRILLED RED MEATS, GAME MEATS AND STEWS.
DRINKING TEMPERATURE	16 °C- 18 °C.

MENDOZA - ARGENTINA

