



# TRAPICHE

ARGENTINA

## TRAPICHE MEDALLA CABERNET SAUVIGNON



**VARIETAL:** 100% Cabernet Sauvignon

**VINEYARDS:** Located in Lujan de Cuyo and Maipú, in the province of Mendoza.

**WINEMAKING:**  
Manual harvesting. Cold maceration in small vats. Natural malolactic fermentation.

**BARREL AGING:** 80% of the wine spends 18 months in 1st use French oak barrels. 20% in concrete tanks.

**BOTTLE AGING:** 6 months

**AGING POTENTIAL:** 10 years

**TASTING NOTES:** Intense red-purple colored and structured wine. Very complex aromas of plums, green peppers, raisins and subtle woody characteristics. On the mouth, good persistence with soft and ripe tannins.

**TECHNICAL DATA:**  
Alcohol 14%  
Sugar: 3.9 g/l.  
Total Acidity: 5.73 g/l.  
pH: 3.8

**FOOD PAIRING:** Ideal to combine with smoked fatty meat or stuffed pasta with aromatic sauces.

**KEY SELLING POINTS:**  
Honors the 100th anniversary of the winery's founding.  
More than 35 consecutive harvests.  
In 2021, Medalla exported 21% of total exports to US.  
Made from the oldest vines in the first viticultural zone.  
The last 4 vintages got +93 points from more than 6 worldwide competitions.

**ACCOLADES:**  
91 pts James Suckling v16  
93 pts James Suckling v17  
93 pts James Suckling v18

Units per Case	Size	UPC	SCC	Alcohol %	Case Weight (lbs)	Cases per Layer	Layers per Pallet	Case Length (inches)	Case Width (inches)	Case Height (inches)	Bottle Height & Diameter (mm)
6	750	83120003946	10083120003943	14.50%	39.18	15	5	11.81	9.65	6.61	H: 299.00 mm D: 73.00 mm

TRAPICHE MEDALLA  
CABERNET SAUVIGNON  
750 ML BOTTLE

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