



TRAPICHE

ARGENTINA

TRAPICHE MEDALLA CHARDONNAY



VARIETAL: 100% Chardonnay

VINEYARDS: Selected vineyards, over 4000 feet above sea level in Los Arboles, Uco Valley, Mendoza.

WINEMAKING:
Manual harvesting. Partial malolactic fermentation.

BARREL AGING: 9 months in French oak barrel

BOTTLE AGING: 6 months

AGING POTENTIAL: 10 years

TASTING NOTES: A very fruity Chardonnay that offers tropical fruits on the nose with subtle spice, honeysuckle and brioche. Crisp on the mouth, displaying its full body, fruity flavors and minerality. Enchanting finish, persistent.

TECHNICAL DATA:
14.5% Alcohol
pH: 3.3
Total Acidity: 7.3 g/l.
Sugar: 1.8 g/l.

FOOD PAIRING: Ideal to combine with seafood, fish, white meat like turkey, spicy dishes, rice and pasta. It also pairs well with white cheeses like Cotija or Cheddar.

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:
93 pts James Suckling v17
93 pts James Suckling v18
93 pts James Suckling v19

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	818051022717	17790240096801	14.50%	39.18	15	5	11.81	9.65	6.61	H: 297.00 mm D: 82.30 mm

TRAPICHE MEDALLA
CHARDONNAY
750 ML BOTTLE

