



TRAPICHE

ARGENTINA

TRAPICHE MEDALLA MALBEC



VARIETAL: 100% Malbec

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

WINEMAKING:

Manual harvesting. Fermentation in small concrete vats. Natural malolactic fermentation.

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

BOTTLE AGING: 6 months

AGING POTENTIAL: 10 years

TASTING NOTES: Intense purple color with violet hints, pronounced aromas of red berries, cherries and raisins, highlighted by notes of toast, coconut and vanilla from ageing in new French oak barrels. On the palate, the wine reveals its best attributes with sweet, soft and intense tannins that give creaminess, volume and meatiness. The flavors of ripe fruits stand perfectly combined with spicy and smoky wood, leaving a pleasant and persistent finish.

TECHNICAL DATA: Alcohol 14.5%
Acidity: 5.83 g/l
pH: 3.60
Sugar: 2.89 g/l.

FOOD PAIRING: Excellent for grilled meats, pasta, seasoned cuisine and semi- hard cheeses like Gouda, Gruyere and Edam.

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 +92 points from more than 6 worldwide competitions.

ACCOLADES:

92 pts James Suckling v16

92 pts James Suckling v17

92 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	83120003939	10083120003936	14.50%	39.18	15	5	11.81	9.65	6.61	H: 299.00 mm D: 73.00 mm

TRAPICHE MEDALLA
MALBEC
750 ML BOTTLE

