

TRAPICHE

OAK CASK

SELECTED VINEYARDS



VARIETY:	100% Cabernet Sauvignon
VINEYARDS:	Located in the high area of Mendoza's River, in the Province of Mendoza.
WINEMAKING PROCESS:	Manual harvesting and destemming. Natural malolactic fermentation.
AGING:	9 months in contact with oak
AGING POTENTIAL:	5 years
MAIN CHARACTERISTICS:	Alcohol: 13.5% Acidity: 5.67 g/l pH: 3.57 Residual Sugar: 3 g/l
TASTING NOTES:	This dark colored wine displays aromas of plums, berries and a touch of licorice. The presence of blackberry and chocolate with a toasted touch on the mouth make this wine pleasant. Fresh and clean on the palate.
FOOD PAIRING:	Excellent to pair with duck or spicy roasted chicken. Also good with strong cheeses such as cheddar and blue cheese.
KEY SELLING POINTS:	Oak Cask Cabernet sells over 93,000 9LE per year worldwide (in 38 markets). 25.6% of total exports to the US. +90 points from James Suckling across 7 vintages.
ACCOLADES:	92 pts James Suckling v18 90 pts James Suckling v19 90 pts James Suckling v20

U/C	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)
12	750	89744402554	1.00897E+13	13.50%	31.42	14	5	12.87	9.69	11.97	H: 298.00 mm D: 78.00 mm



TRAPICHE OAK CASK
CABERNET SAUVIGNON
750 ML BOTTLE



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