

TRAPICHE

OAK CASK

SELECTED VINEYARDS



VARIETY:	100% Chardonnay
VINEYARDS:	Located in the high area of Mendoza's River, in the Province of Mendoza. Vineyards are between 3116-3937 feet above sea level.
WINEMAKING PROCESS:	Manual harvesting and bunch selection. 50% of the wine spends time in stainless steel tanks. Remaining 50% undergoes malolactic fermentation.
BARREL AGING:	50% of the wine is aged in French and American oak barrels of second and third use.
AGING POTENTIAL:	5 years
MAIN CHARACTERISTICS:	Alcohol: 13.5% Acidity: 5.17 g/l pH: 3.62 Residual Sugar: 3.5 g/l
TASTING NOTES:	A yellow colored wine with some subtle green hues. Aromas of tropical fruits are perceived on the nose. Elegant flavors, like crème brûlée, lemon pie, crisp pear and lemon blossom. Very round on the mouth. Acidity is perfectly balanced.
FOOD PAIRING:	Excellent paired with white meats, pasta with white sauce, asparagus or fresh cheese.
KEY SELLING POINTS:	Sold in over 85 countries. Trapiche Oak Cask Malbec is the 1# SKU of the Trapiche portfolio worldwide and exports 25.6% of total exports to the US. A Legacy of +90 points from James Suckling across 7 vintages.
ACCOLADES:	91 pts James Suckling v21

/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	89744402530	10089744402537	13.50%	31.64	14	5	12.87	9.69	11.97	H: 296.00 mm D: 79.60 mm

TRAPICHE OAK CASK
CHARDONNAY
750 ML BOTTLE

