

TRAPICHE

OAK CASK SELECTED VINEYARDS



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| VARIETY: | 100% Malbec |
| VINEYARDS: | Located in the high zone of the Mendoza River, in Mendoza Province. |
| 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: 5.4 g/l pH: 3.7 Residual Sugar: 2.7 g/l |
| TASTING NOTES: | Intense red wine with some violet hues. Fruity aromas with notes of plums and cherries. In the mouth is round, with a touch of truffles and vanilla. |
| FOOD PAIRING: | Excellent for grilled meats, pasta, and semi-hard cheeses like Gouda, Gruyere and Edam. |
| KEY SELLING POINTS: | Trapiche Oak Cask Malbec is the #1 SKU of the Trapiche portfolio worldwide with 25.6% of total exports to the US. Sold in over 85 countries. Sells over 350,000 9LE per year worldwide +90 points from James Suckling across 7 vintages. |
| ACCOLADES: | 92 pts James Sackling v18 91 pts James Suckling v19 91 pts James Suckling v20 |

| 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) |
|----------------|------|-------------|----------------|-----------|-------------------|-----------------|-------------------|----------------------|---------------------|----------------------|-------------------------------|
| 12 | 750 | 89744402547 | 10089744402544 | 13.50% | 31.42 | 14 | 5 | 12.87 | 9.69 | 11.97 | H: 298.00 mm D: 78.00 mm |



TRAPICHE OAK CASK
MALBEC
750 ML BOTTLE

