

TRAPICHE MEDALLA



VARIETY	100% Cabernet Sauvignon
VINEYARDS	Vineyards located in Lujan De Cuyo and Maipú, in the province of Mendoza.
WINEMAKING PROCESS	Manual harvesting Cold maceration in small vats Natural malolactic fermentation
BARREL AGING	18 months in first use French oak barrels
BOTTLE AGING	6 months
AGING POTENTIAL	10 years
TASTING NOTES	Intense magenta colored and structured wine. Very complex aromas of plums, green peppers, raisins and subtle woody characteristics. On the mouth, good persistence with soft and ripe tannins.
TECHNICAL DATA	Alcohol: 14% ph: 3.8 Total acidity: 5.73 g/l Sugar: 3.9 g/l
FOOD PAIRING	Ideal to combine with smoked fatty meat or stuffed pasta with aromatic sauces.
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 the US. Made from the oldest vines in the first viticultural zones. The last 4 vintages got +93 points from more than 6 worldwide competitions.
ACCOLADES	91 points, <i>James Suckling</i> , v16 93 points, <i>James Suckling</i> , v17 93 points, <i>James Suckling</i> , v18 92 points, <i>James Suckling</i> , v20 93 points, <i>James Suckling</i> , v21 91 points, <i>James Suckling</i> , v22 92 points, <i>Vinous</i> , v22



/C	Size	UPC	SCC	Alc.%	Case weight	Cases per layer	Layers per pallet	Cases length	Cases width	Cases height	Bottle height & diameter
6	750ml	83120003946	10083120003943	14.5%	39.18 lbs	15	5	11.81"	9.65"	6.61"	H: 299mm D: 73mm