

TRAPICHE

MEDALLA



VARIETY	97% Chardonnay 3% Viognier
VINEYARDS	Selected vineyards over 4,000 feet above sea level in the Los Arboles, Uco Valley, Mendoza.
WINEMAKING PROCESS	Manual harvesting Partial malolactic fermentation
BARREL AGING	9 months in French oak barrels
BOTTLE AGING	6 months
AGING POTENTIAL	10 years
TASTING NOTES	A very fruity Chardonnay that offers tropical fruits on the nose with subtle spice, honeysuckle, and brioche. Crisp on the mouth, displaying its full body, fruity notes, and minerality. Enchanting and persistent finish.
TECHNICAL DATA	Alcohol: 14.5% ph: 3.3 Total acidity: 7.3 g/l Sugar: 1.8 g/l
FOOD PAIRING	Ideal to combine with seafood, fish, white meat like turkey, spicy dishes, rice, and pasta. It also pairs well with white cheeses like Cotija or Cheddar.
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	93 points, <i>James Suckling</i> , v17 93 points, <i>James Suckling</i> , v18 93 points, <i>James Suckling</i> , v19 93 points, <i>James Suckling</i> , v21 91 points, <i>James Suckling</i> , v22 90 points, <i>Wine Enthusiast</i> , v22 92 points, <i>James Suckling</i> , v23

/C	Size	UPC	SCC	Alc.%	Case weight	Cases per layer	Layers per pallet	Cases length	Cases width	Cases height	Bottle height & diameter
6	750ml	818051022717	17790240096801	14.5%	39.18 lbs	15	5	11.81"	9.65"	6.61"	H: 297mm D: 82.3mm