

# TRAPICHE

## OAK CASK SELECTED VINEYARDS



VINTAGE	2024
VARIETY	100% Cabernet Sauvignon
VINEYARDS	Located between 750 and 1100 m.a.s.l.
WINEMAKING PROCESS	Manual Harvesting Bunch Selection Destemming Berry Selection Fermentation and maceration for over 25 days Pneumatic pressing Natural malolactic fermentation Nine months in contact with oak Blending. Filtering. Bottling.

MAIN CHARACTERISTICS	Alcohol: 13.5% Total acidity: 5.40g/l ph: 3.67 Sugar: 4.5 g/l
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TASTING NOTES	This dark colored Cabernet 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 absolutely pleasant. Fresh and clean on the palate.
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FOOD PAIRING	Excellent to be paired with spicy roast beef, chicken, and duck. Also good to combine with strong cheese like blue cheese and cheddar.
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DRINKING TEMPERATURE	16° C - 18° C
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HISTORY OF ACCOLADES	90 pts, <i>James Suckling</i> , v2022 90 pts, <i>James Suckling</i> , v2021 90 pts, <i>Decanter</i> , v2021
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