

TRAPICHE

OAK CASK SELECTED VINEYARDS



VINTAGE	2024
VARIETY	100% Malbec
VINEYARDS	Located in the high area of Mendoza's River, in the Province of Mendoza
WINEMAKING PROCESS	Manual Harvesting Destemming Cold pre maceration Addition of selected yeasts Fermentation at 23° C - 26° C for 15 days. Subtle contact with oak Pneumatic pressing Control of natural malolactic fermentation Nine months in contact with oak Stabilization. Filtering. Bottling.
MAIN CHARACTERISTICS	Alcohol: 13.5% Total acidity: 5.20g/l ph: 3.60 Sugar: 4.5 g/l
TASTING NOTES	Intense red colored 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 to be grilled meats, pasta, seasoned cuisine and semi-hard cheeses like Gouda, Gruyere, and Edam.
DRINKING TEMPERATURE	16° C - 18° C
HISTORY OF ACCOLADES	90 pts, <i>James Suckling</i> , v2024 90 pts, <i>James Suckling</i> , v2023 90 pts, <i>James Suckling</i> , v2022 91 pts, <i>James Suckling</i> , v2021

