

TRAPICHE
**COSTA &
PAMPA**

BRUT ROSÉ

SOUTH ATLANTIC WINES

VARIETAL

80% Pinot Noir,
20% Chardonnay

BOTTLE AGING

48 months without lees

AGING POTENTIAL

10 years

ACCOLADES

93pts, Tim Atkin, NV

ACIDITY

6.7g/l

pH

3.4

ALCOHOL

12.3%

RESIDUAL SUGAR

4.8g/l

VINEYARDS

The vineyards are located in the Chapadmalal region, 4 miles from the Atlantic Ocean and 160 feet above sea level. The soil is largely clay and silt, with sediments generated by wind erosion that have been carried hundreds of miles. Soils are rich in calcium due to their mineral character.

WINEMAKING

Selection of well-balanced plants, with medium-sized grapes and good concentration produced in the traditional champenoise method, with lees contact in the bottle for 12 months.

TASTING NOTES

A sparkling wine of copper tones, presenting aromas of toasted bread and fresh red fruits. The mouthfeel is voluminous, smooth and fresh, with soft and delicate bubbles.

FOOD PAIRING

Ideal to accompany raw or cooked shellfish, sushi, trout and salmon. It is also perfect for desserts.

KEY SELLING POINTS

Argentina's first South Atlantic ocean wines.
Limited quantities: 2000 9Lc



A wine made from grapes grown and harvested at the heart of the Argentine coast. It is an area where the unique oceanic climate, the majesty of the South Atlantic, and the charm of the Chapadmalal estates turn these wines into unique wines, reflecting the generosity of our land and the freshness of our waters.

