

TRAPICHE  
**COSTA &  
PAMPA**

## EXTRA BRUT

### SOUTH ATLANTIC WINES

#### VARIETAL

80% Chardonnay,  
20% Pinot Noir

#### BOTTLE AGING

48 months without lees

#### AGING POTENTIAL

10 years

#### ACCOLADES

92pts, Tim Atkin, NV

#### ACIDITY

6.5g/l

#### pH

3.3

#### ALCOHOL

12.5%

#### RESIDUAL SUGAR

4.5g/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 young wine, with a pale-yellow color. Notes of pineapple, fresh pear and a bit of yeast. The mouthfeel is voluminous, smooth and fresh.

#### FOOD PAIRING

Ideal as an aperitif or combined with oysters and lobster. It also pairs well with fresh fruit desserts.



*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.*

  
SINCE 1883  
**TRAPICHE**  
ARGENTINA