

TRAPICHE GRAN MEDALLA

2018 MALBEC

MENDOZA • ARGENTINA

VARIETAL

100% Malbec

BARREL AGING

Aged for 18 months in new French oak barrels.

BOTTLE AGING

6 months

AGING POTENTIAL

10 years

ACCOLADES

94pts, James Suckling v. 2018

ACIDITY

5.9g/l

pH

3.6

ALCOHOL

14.5%

RESIDUAL SUGAR

3 g/l

VINEYARDS

The grapes come from selected parcels of our Finca El Tomillo Vineyard, in Gualtallary, Uco Valley, Mendoza, at an altitude of 4300 feet. Mixed alluvial soils, with 35% granite and metamorphic rocks in the subsoil, lending the wine a marked minerality, with soft tannins and firm acidity.

WINEMAKING

Spontaneous fermentation with indigenous yeasts. Classic maceration in small cement pools for a minimum of 25 days at 77°F – 81°F.

TASTING NOTES

Purplish red color, with a soft bouquet of aromas of black cherry, plum, lavender, spice and minerals. In the mouth it is voluminous, with an elegant personality.

FOOD PAIRING

Red meats, pastas, stews and hard cheeses.



Crafted as a homage to the winery's 125th anniversary, Trapiche Gran Medalla seeks to honor our way of making history, which is why this exceptional wine has been sourced from the best vineyards in the iconic Uco Valley.


TRAPICHE
ARGENTINA