

TRAPICHE GRAN MEDALLA

Twenty-one +94 scores across 7 vintages.

CABERNET SAUVIGNON

MENDOZA • ARGENTINA

VARIETAL

100%
Cabernet Sauvignon

BARREL AGING

Aged for 18 months in
new French oak barrels.

BOTTLE AGING

6 months

AGING POTENTIAL

10 years

ACCOLADES

94pts, James Suckling
v. 2017

ACIDITY

5.75g/l

pH

3.5

ALCOHOL

14.5%

RESIDUAL SUGAR

2.53g/l

VINEYARDS

The grapes come from selected parcels of our Finca El Tomillo Vineyard, in Gualtallary, Uco Valley, Mendoza, at an altitude of 3800 feet. The soil is of sandy alluvial origin, set over gravel, and lends this Cabernet Sauvignon a great concentration.

WINEMAKING

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

TASTING NOTES

A deep purple color, this Cabernet Sauvignon presents aromas of black fruits, violets and a touch of black currant, blackberry and balsamic. Full bodied on the palate, with generous fruit flavors, a velvety texture and a pure, persistent finish.

FOOD PAIRING

Red meat, 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.

