

TRAPICHE GRAN MEDALLA

2019 CHARDONNAY

MENDOZA • ARGENTINA

VARIETAL

100% Chardonnay

BARREL AGING

Aged for 9 months in French oak casks.

BOTTLE AGING

6 months

AGING POTENTIAL

8 years

ACCOLADES

94pts, James Suckling v. 2019

ACIDITY

6.2 g/l

pH

3.6

ALCOHOL

14%

RESIDUAL SUGAR

2 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. The soil is alluvial, with a coarse texture, and is roughly 10% rocky, lending this Chardonnay freshness and minerality.

WINEMAKING

Controlled alcoholic fermentation with indigenous yeast at 59°F in French oak casks and egg-shaped vessels.

TASTING NOTES

This Chardonnay expresses aromas of tropical fruit, combined with notes of citrus and orange blossom and a touch of spice and brioche. It is fresh and mineral, with a great concentration of fruit in the mouth and has a sensational finish.

FOOD PAIRING

White meats and fish. Mexican, Indian or Japanese food.



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