

# TRAPICHE GRAN MEDALLA

Twenty-one +94 scores across 7 vintages.

## 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 125<sup>th</sup> 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

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TRAPICHE GRAN MEDALLA  
MALBEC  
750 ML BOTTLE



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