

ISCAY

2018 SYRAH & VIOGNIER

VARIETAL

97% Syrah, 3% Viognier

BARREL AGING

Aged for 18 months in new French oak barrels.

BOTTLE AGING

12 months

AGING POTENTIAL

15 years

ACCOLADES

97pts, James Suckling,
v 2018

ACIDITY

5.7g/l

pH

3.7

ALCOHOL

14.9%

RESIDUAL SUGAR

2.8 g/l

VINEYARDS

Vineyards located in Finca Las Piedras, Uco Valley, at an altitude of 4100 feet. The soils are of alluvial, sandy loam origin.

WINEMAKING

Fermentation in oak vats and small concrete pools for 20-25 days at 77°F – 81°F.

TASTING NOTES

A deep red color with aromas of plum, this wine delivers floral notes and a touch of white pepper. In the mouth it is fresh, with sweet tannins that lend elegance to this blend.

FOOD PAIRING

Fish and pasta dishes, or semi-hard cheeses.



The name of this wine is intended to honor the indigenous people who once stepped on the soils where Trapiche grows wines today. In their native language, "ISCAY" meant "two", and hence the name of this wine, a blend of two grape varieties, the specific combination of which has traditionally been adjusted in an attempt to always arrive at the best possible blend.


TRAPICHE
ARGENTINA