

TRAPICHE

TERROIR SERIES

2015 CABERNET SAUVIGNON

FINCA LABORDE

VARIETAL

100%
Cabernet Sauvignon

BARREL AGING

Aged for 18 months in
new French oak barrels.

BOTTLE AGING

12 months

AGING POTENTIAL

15 years

ACCOLADES

James Suckling
93 pts v 14
97 pts v17
96 pts v18

ACIDITY

5.6g/l

pH

3.5

ALCOHOL

14.5%

RESIDUAL SUGAR

3.1 g/l

VINEYARDS

The vineyards are located in La Consulta, San Carlos, Mendoza, 330 feet from the Tunuyán River. The grapes come from a 42-year-old pergola at an altitude of 3400 feet, which has reached its natural equilibrium over time. The soils are rocky, with an abundant presence of gravel which, in conjunction with the proximity to the river, yield a special microclimate that impart a strong mineral and fruity character to this Cabernet Sauvignon.

WINEMAKING

Fermentation with indigenous yeasts in small cement pools for 25 days at 79°F – 82°F.

TASTING NOTES

A deep reddish maroon color, this wine expresses aromas of mature red fruits and black pepper. After aeration, cherry notes with a delicate spice lent by the oak. In the mouth, rich and velvety tannins. It has a dense structure with spicy touches of cinnamon and black pepper.

FOOD PAIRING

Ideal to accompany a calf roasted with sweet spices and mashed potatoes.



Since its early days, Trapiche has made extensive forays into terroirs that offer extraordinary potential, following a philosophy inspired by the richness in diversity. The Terroir Series embodies diversity in its range of wines from different growers & different soil.


TRAPICHE
ARGENTINA