

TRAPICHE

TERROIR SERIES

CHARDONNAY

FINCA LAS PIEDRAS

VARIETAL

100% Chardonnay

BARREL AGING

12 months

AGING POTENTIAL

10 years

HISTORICAL ACCOLADES

James Suckling
94 Pts v18
97 pts v19
95 pts v20
95 pts v20

ACIDITY

6.2 g/l

pH

3.4

ALCOHOL

13.9%

RESIDUAL SUGAR

2.4g/l

VINEYARDS

Located at 4100 feet in Los Árboles, Uco Valley, this wine expresses the pride of its origin and the unique character of the vintage.

WINEMAKING

Manual harvest. Selection of grape bunches. Pneumatic pressing of the bunches. Controlled fermentation starting at 55° F and finishing at 64°F. Partial malolactic fermentation. Filtration.

TASTING NOTES

Confident and elegant, this wine combines maturity and generosity with a sharp austerity. An attractive wine with notes of nectarine, peach and a touch of citrus and orange blossom. An undercurrent of toasted oak adds attitude on the palate. Creamy, silky texture. Vibrant and fresh with a touch of salinity on the finish. A wine that reflects with pride both its high-altitude birthplace and the distinct features of the vintage.

FOOD PAIRING

Ideal to enjoy with fatty fish, with medium body sauces, roasted or caramelized vegetables, as well as very lean red meat or poultry accompanied with curry or spices. Also, serve with seasonal fruits and white cheeses.



Since its early days, Trapiche has made extensive forays into terriors 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.

