

TRAPICHE

TERROIR SERIES

MALBEC

FINCA AMBROSIA

VARIETAL

100% Malbec

BARREL AGING

Aged for 18 months in new French oak barrels.

BOTTLE AGING

12 months

AGING POTENTIAL

15 years

ACCOLADES

96 pts James Suckling v17
96 pts James Suckling v18
97 pts James Suckling v19

ACIDITY

5.7 g/l

pH

3.68

ALCOHOL

15%

RESIDUAL SUGAR

2.4 g/l

VINEYARDS

The grapes come from 12-year-old vineyards located in Gualtallary, Tupungato, Mendoza at an altitude of 4300 feet. The soil is sandy with calcareous gravel, which lends the wine a marked minerality.

WINEMAKING

Fermentation with indigenous yeasts in small concrete pools and concrete eggs for a minimum of 25 days at 79°F – 82°F.

TASTING NOTES

A deep red color with bright ruby hues, this exemplary wine presents intense aromas of red fruits, with smoked and spicy notes, and a touch of graphite. In the mouth it is fruity and mineral, with a persistent finish.

FOOD PAIRING

An ideal wine to pair with red meats and game, it also lends itself to accompany hard cheeses and cold cuts.

TRAPICHE TERROIR SERIES
FINCA AMBROSIA MALBEC
750 ML BOTTLE



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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