

# TRAPICHE

## TERROIR SERIES

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FINCA COLETTA MALBEC  
750 ML BOTTLE



## MALBEC

FINCA COLETTA

### VARIETAL

100% Malbec

### BARREL AGING

Aged for 18 months in new French oak barrels.

### BOTTLE AGING

12 months

### AGING POTENTIAL

15 years

### ACCOLADES

97 pts James Suckling v15  
97 pts James Suckling v17  
94pts James Suckling v18

### ACIDITY

5.7 g/l

### pH

3.7

### 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.



*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