

TRAPICHE

TERROIR SERIES

TRAPICHE TERROIR SERIES
FINCA ORELLANA MALBEC
750 ML BOTTLE



MALBEC

FINCA ORELLANA

VARIETAL

100% Malbec

ACCOLADES

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

AGING POTENTIAL

15 years

ACIDITY

5.2g/l

pH

3.7

ALCOHOL

14.5%

RESIDUAL SUGAR

2.5g/l

VINEYARDS

La Consulta, San Carlos, Mendoza. 3,250 feet above sea level.

WINEMAKING

Manual harvest. Cluster selection. Destemming. Berry selection. Alcoholic fermentation using natural yeasts. Maceration in small concrete tanks for 25 days at a temperature between 78° F and 82.5° F. The wine is aged in new French oak barrels for 18 months, to be further aged in the bottle for another 12 months.

TASTING NOTES

A deep garnet Malbec, offering aromas of red berries like cherries and black currants as well as intense balsamic notes that evoke fresh herbs. Sweet and ample on the attack, it reveals great fruit concentration together with soft and ripe tannins. A lengthy, persistent and elegant finish.

FOOD PAIRING

Pair with red meats and game, hard cheeses and charcuterie.



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