

TRAPICHE

TERROIR SERIES

2018 MALBEC

FINCA ORELLANA

VARIETAL

100% Malbec

ACCOLADES

96pts, James Suckling
v. 2018

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.

