

TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS



- VARIETY:** 100% Cabernet Sauvignon
- VINEYARDS & SOILS:** Los Arboles, Uco Valley.
- WINEMAKING PROCESS:** Manual harvesting and destemming. 5 days of maceration. Fermentation with wild yeasts for 20 days. Malolactic fermentation in contact with oak.
- OAK AGING:** Oak barrels and second and third use foudres for 14 months (80% French, 20% American)
- AGING POTENTIAL:** 8 years
- MAIN CHARACTERISTICS:** Alcohol: 14%
Total acidity: 5,32 g/l
pH: 3,60
Sugar: 2,9 g/l
- TASTING NOTES:** This Cabernet Sauvignon displays aromas of cherries and currants, with spice and tobacco notes. It is medium bodied with velvety tannins, fruity and mocha notes on the finish.
- FOOD PAIRING:** Accompanies grilled meat, spicy dishes, charcuterie and hard cheeses like Parmesan and Pecorino.
- KEY SELLING POINTS:** The Tesoro concept was validated via US market research: 85% "liked it" or "liked it a lot." The first brand of Trapiche's portfolio that was created specifically to export globally. High altitude vineyards (+4100 feet ASL).

Units per Case	Size	UPC	SCC	Alcohol %	Case Weight (lbs)	Cases per Layer	Layers per Pallet	Case Length (inches)	Case Width (inches)	Case Height (inches)	Bottle Height & Diameter (mm)
12	750	89744750525	10089744750515	14.00%	31.48	14	5	12.72	9.53	11.73	H: 295.91 mm D: 78.99 mm



TRAPICHE TESORO
CABERNET SAUVIGNON
750 ML BOTTLE



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