

# TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS



<b>VARIETY:</b>	100% Chardonnay
<b>VINEYARDS &amp; SOILS:</b>	Los Arboles, Uco Valley.
<b>WINEMAKING PROCESS:</b>	Manual harvesting and destemming. 28 days of fermentation including malolactic fermentation in contact with oak.
<b>OAK AGING:</b>	Oak barrels and foudres for 9 months (95% French & 5% American)
<b>AGING POTENTIAL:</b>	5 years
<b>MAIN CHARACTERISTICS:</b>	Alcohol: 13.5% Total acidity: 5.36 g/l pH: 3.50 Sugar: 2.8 g/l
<b>TASTING NOTES:</b>	This Chardonnay displays aromas of red apples, mango and lemon zest with creamy layers and hints of caramel. It is medium bodied with some buttery creaminess on the finish.
<b>FOOD PAIRING:</b>	Perfect to accompany seafood, fish, white meat and pasta. Also, wonderful to match with seasonal fruit and white cheeses.
<b>KEY SELLING POINTS:</b>	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	89744750518	10089744750508	13.50%	31.48	14	5	12.87	9.69	11.97	H: 297.94 mm D: 71.12 mm

  
**TRAPICHE**  
ARGENTINA

TRAPICHE TESORO  
CHARDONNAY  
750 ML BOTTLE

