

# TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS



- VARIETY:** 100% Malbec
- VINEYARDS & SOILS:** La Consulta and Chacayes, Uco Valley, Mendoza.
- WINEMAKING PROCESS:** Manual harvesting and destemming. 3 days of maceration. Fermentation with wild yeasts for 18 days. Malolactic fermentation.
- 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: 5.36 g/l  
pH: 3.50  
Sugar: 2.8 g/l
- TASTING NOTES:** This Malbec shows aromas of red fruits like plums mixed with notes of vanilla and black pepper. It is medium bodied with very smooth tannins.
- FOOD PAIRING:** Perfect to accompany grilled meat, stews and pasta with mushroom sauce. Also, excellent partner of cheeses.
- 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	89744750501	10089744750522	14.00%	31.48	14	5	12.72	9.53	11.73	H: 297.94 mm D: 71.12 mm



TRAPICHE TESORO  
MALBEC  
750 ML BOTTLE

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