

# TRAPICHE TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS



<b>VARIETY:</b>	100% Malbec
<b>VINEYARDS:</b>	La Consulta and Chacayes, Uco Valley, Mendoza.
<b>WINEMAKING PROCESS:</b>	Manual harvesting and destemming. 3 days of maceration. Fermentation with wild yeasts for 18 days. Malolactic fermentation.
<b>OAK AGING:</b>	Oak barrels and second and third use foudres for 14 months (80% French, 20% American).
<b>AGING POTENTIAL:</b>	8 years
<b>MAIN CHARACTERISTICS:</b>	Alcohol: 14% Total acidity: 5.36 g/l pH: 3.50 Sugar: 2.8 g/l
<b>TASTING NOTES:</b>	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.
<b>FOOD PAIRING:</b>	Perfect to accompany grilled meat, stews and pasta with mushroom sauce. Also, excellent partner of 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).
<b>ACCOLADES:</b>	92 pts James Suckling v21

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

THE  
TRAPICHE  
ARGENTINA

TRAPICHE TESORO  
MALBEC  
750 ML BOTTLE

