

# TRAPICHE TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS



|                      |  |
|----------------------|--|
| VINTAGE              | 2022   |
| VARIETY              | 100% Cabernet Sauvignon  |
| VINEYARDS            | Los Arboles, Uco Valley, Medoza. Alluvial soils, sandy texture with round stones.  |
| WINEMAKING PROCESS   | Manual harvesting and destemming<br>5 days of maceration<br>Fermentation with wild yeasts for 20 days<br>Malolactic fermentation in contact with oak   |
| OAK AGING            | Oak barrels and second and third use foudres for 13 months (80% French, 20% American)  |
| AGING POTENTIAL      | 8 years  |
| MAIN CHARACTERISTICS | Alcohol: 14%<br>Total acidity: 5.32 g/l<br>ph: 3.60<br>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 specifically to export globally. High altitude vineyards (+4100 feet ASL). |
| ACCOLADES            | 92 points, <i>James Suckling</i> , v2022   |



| /C | Size  | UPC         | SCC            | Alc.% | Case weight | Cases per layer | Layers per pallet | Cases length | Cases width | Cases height | Bottle height & diameter  |
|----|-------|-------------|----------------|-------|-------------|-----------------|-------------------|--------------|-------------|--------------|---------------------------|
| 12 | 750ml | 89744750525 | 10089744750515 | 14%   | 31.48 lbs   | 14              | 5                 | 12.72"       | 9.53"       | 11.73"       | H: 295.91mm<br>D: 78.99mm |