

TRAPICHE TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS



VINTAGE	2022
VARIETY	100% Malbec
VINEYARDS	La Consulta and Chacayes, Uco Valley, Medoza. Alluvial soils with round stones.
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 13 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 Traphiche’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	89744750501	10089744750522	14%	31.48 lbs	14	5	12.72"	9.53"	11.73"	H: 297.94mm D: 71.12mm