



**WRW&S**  
World Ranking of Wine and Spirits



 **WORLD'S BEST VINEYARDS 2021**

**2019**  
**NEW WORLD WINERY**  
**OF THE YEAR**  
WINE ENTHUSIAST



**Wine & Spirits**  
top 100 wineries



# TRAPICHE

## ARGENTINA

Trapiche represents the richness of diversity in Argentina.

Our motto is “where there is soil, the sky is the limit” and this leads us to explore our extensive lands in search of new experiences. Since 1883, we have been located in Maipú, in the province of Mendoza, and we are the leading Argentine winery in terms of production and exports, reaching over 80 countries. Since our beginnings, we have understood the promise of viticulture in Argentina. We specialize in bringing out the best of each terroir and creating unique wines from each. This diversity is possible thanks to our 3000 acres of owned vineyards and 300 independent producers who contribute their best grapes for our wines. In our wide and diverse portfolio, we work to offer the best wines for every occasion.

Quality, innovation and diversity have always been the pillars that guide us along our journey.

## ALARIS TRAPICHE



Vibrant and buoyant, the personality of this wine pairs well with life. It turns ordinary into extraordinary.

## TRAPICHE OAK CASK SELECTED VINEYARDS



Balanced and complex, this wine is our anchor. It is a wine made of quality and passion. Sourced near the Mendoza river from high-altitude vineyards.

## TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS



Bringing together the virtues of the Uco Valley, this wine is a study in unique expression of high-altitude vineyards.

## TRAPICHE MEDALLA



A celebration of 100 years, this extraordinary wine is made from old vines in Mendoza's Primera Zona.

# ALARIS TRAPICHE

ARGENTINA

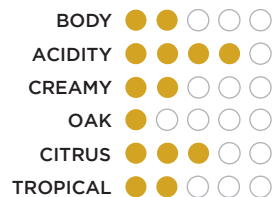
Alaris was born from the expression of young varietals. Our wine does not know about schedules, rules, or stereotypes. It is joyous, laid-back, and made with the same freedom with which it is enjoyed. Its versatility makes it ideal to be paired with any daily event.

*Alaris. Pairs with life.*



# ALARIS TRAPICHE

## CHARDONNAY



**APPELLATION** Argentina

**VARIETAL BREAKDOWN** Chardonnay

**ABOUT** Sourced from select vineyards in the high area of Mendoza River and in the east region of Mendoza.

**TASTING NOTES** This dry Chardonnay is brilliant yellow in color, with green hues and has aromas of red apples and mature pineapples. Fresh acidity that provides a soft and long-lasting finish.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Hand harvesting and destemming. Subtle contact with oak.

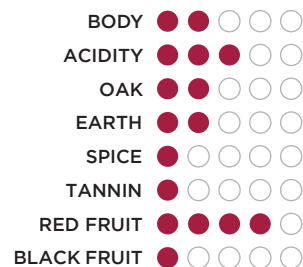
**FOOD PAIRING** Ideal to serve with all types of seafood, light meals with vegetables and pasta with soft sauces.

**ALCOHOL\*** 12.5%

**SIZE** 750 mL & 1.5 L

# ALARIS TRAPICHE

## MALBEC



**APPELLATION** Argentina

**VARIETAL BREAKDOWN** Malbec

**ABOUT** Select vineyards in the high area of the Mendoza River and in the east region of Mendoza.

**TASTING NOTES** Deep red-violet in color, with fruity aromas like cherries and plums. This Malbec is round on the mouth, seducing with subtle notes of vanilla and truffle.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Hand harvesting and destemming. Controlled natural malolactic fermentation. Subtle contact with oak.

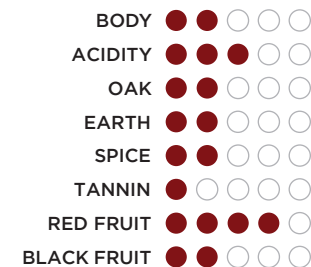
**FOOD PAIRING** The ideal wine for grilled meat. Pair with pasta, spicy cuisine and semi-hard cheeses like Gruyere or Gouda.

**ALCOHOL\*** 12.5%

**SIZE** 750 mL & 1.5 L

# ALARIS TRAPICHE

## CABERNET SAUVIGNON



**APPELLATION** Argentina

**VARIETAL BREAKDOWN** Cabernet Sauvignon

**ABOUT** Select vineyards in the high area of the Mendoza River and in the east region of Mendoza.

**TASTING NOTES** This harmonious Cabernet Sauvignon is bright red in color with aromas of spices and black fruits, showing a balanced and persistent finish on the palate with enduring tannins.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Hand harvesting and destemming. Controlled natural malolactic fermentation. Subtle contract with oak.

**FOOD PAIRING** Ideal to be paired with grilled meats, steamed vegetables and semi-hard cheeses like Gouda, Gruyere and Edam.

**ALCOHOL\*** 12.5%

**SIZE** 750 mL & 1.5 L

*\*Please note this is a target and may vary by vintage.*

# TRAPICHE

## OAK CASK SELECTED VINEYARDS

MENDOZA, ARGENTINA

Trapiche Oak Cask, our winery's ambassador, was born at the foot of the Andes. It represents the ultimate expression of Trapiche's best gifts: balance and complexity.

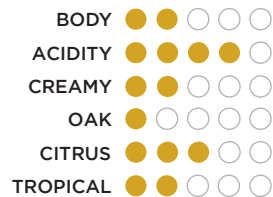
*Trapiche Oak Cask. The expression of the Andes Mountains, since 1883.*



# TRAPICHE

## OAK CASK SELECTED VINEYARDS

### CHARDONNAY



**APPELLATION** Mendoza, Argentina

**VARIETAL BREAKDOWN** Chardonnay

**ABOUT** Located in the high area of Mendoza's River, in the Province of Mendoza. Vineyards are between 3116-3937 feet above sea level (950-1200 meters)

**TASTING NOTES** A yellow colored wine with some subtle green hues. Aromas of tropical fruits are perceived on the nose. Elegant flavors, like crème brûlée, lemon pie, crisp pear and lemon blossom. Very round on the mouth. Acidity is perfectly balanced.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Manual harvesting and bunch selection. 50% of the wine spends time in stainless steel tanks. Remaining 50% undergoes malolactic fermentation.

**AGING** 50% of the wine is aged in French and American oak barrels of second and third use.

**AGING POTENTIAL** 5 years

**SERVING TEMPERATURE** 50°-54° F

**FOOD PAIRING** Excellent paired with white meats, pasta with white sauce, asparagus or fresh cheese.

**ALCOHOL\*** 13.5%

**HISTORY OF ACCOLADES**

91 POINTS, *James Suckling*, v2019

# TRAPICHE

## OAK CASK SELECTED VINEYARDS

### MALBEC



**APPELLATION** Mendoza, Argentina

**VARIETAL BREAKDOWN** Malbec

**ABOUT** Located in the high area of Mendoza's River, in the Province of Mendoza.

**TASTING NOTES** Intense red colored wine with some violet hues. Fruity aromas with notes of plums and cherries. In the mouth is round, with a touch of truffles and vanilla.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Manual Harvesting and destemming. Subtle contact with oak. Natural malolactic fermentation.

**AGING** 9 months in contact with oak.

**AGING POTENTIAL** 5 years

**SERVING TEMPERATURE** 61°-64° F

**FOOD PAIRING** Excellent for grilled meats, pasta, seasoned cuisine and semi- hard cheeses like Gouda, Gruyere and Edam.

**ALCOHOL\*** 13.5%

**HISTORY OF ACCOLADES**

91 POINTS, *James Suckling*, v2021

91 POINTS, *James Suckling*, v2020

91 POINTS, *James Suckling*, v2019

# TRAPICHE

## OAK CASK SELECTED VINEYARDS

### CABERNET SAUVIGNON



**APPELLATION** Mendoza, Argentina

**VARIETAL BREAKDOWN** Cabernet Sauvignon

**ABOUT** Located in the high area of Mendoza's River, in the Province of Mendoza.

**TASTING NOTES** This dark colored Cabernet displays aromas of plums, berries and a touch of licorice. The presence of blackberry and chocolate with a toasted touch on the mouth make this wine pleasant. Fresh and clean on the palate.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Manual harvesting and destemming. Natural malolactic fermentation.

**AGING** 9 months in contact with oak.

**AGING POTENTIAL** 5 years

**SERVING TEMPERATURE** 61°-64° F

**FOOD PAIRING** Pairs well with spicy roast beef, chicken and duck. Strong cheeses like blue cheese and cheddar.

**ALCOHOL\*** 13.5%

**HISTORY OF ACCOLADES**

90 POINTS, *James Suckling*, v2021

90 POINTS, *James Suckling*, v2020

90 POINTS, *James Suckling*, v2019

\*Please note this is a target and may vary by vintage.

# TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS

MENDOZA, ARGENTINA

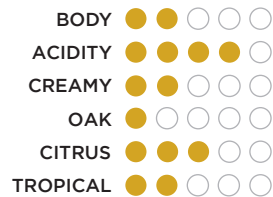
We have explored Argentina's soils since 1883, seeking the best terroirs to grow our grapes. Trapiche Tesoro is our treasure in a bottle, expressing the varietals, soils and climate from our best high altitude vineyards in the alluvial Andean soils of the Uco Valley.



# TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS

## CHARDONNAY



**APPELLATION** Uco Valley, Mendoza, Argentina

**VARIETAL BREAKDOWN** Chardonnay

**VINEYARDS** Los Arboles, Uco Valley

**TASTING NOTES** 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.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Manual harvesting and destemming. 28 days of fermentation including malolactic fermentation in contact with oak.

**AGING** Oak barrels and foudres for 9 months (95% French & 5% American).

**AGING POTENTIAL** 5 years

**SERVING TEMPERATURE** 50°-54° F

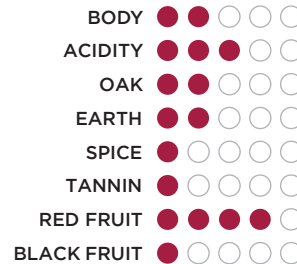
**FOOD PAIRING** Perfect to accompany seafood, fish, white meat and pasta. Also, wonderful to match with seasonal fruit and white cheeses.

**ALCOHOL\*** 13.5%

# TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS

## MALBEC



**APPELLATION** Uco Valley, Mendoza, Argentina

**VARIETAL BREAKDOWN** Malbec

**VINEYARDS** La Consulta and Chacayes, Uco Valley, Mendoza

**TASTING NOTES** This Malbec shows aromas of red fruits such as plums mixed with notes of vanilla and black pepper. It is medium bodied with very smooth tannins.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Manual harvesting and destemming. 3 days of maceration. Fermentation with wild yeasts for 18 days. Malolactic fermentation.

**AGING** Oak barrels and second and third use foudres for 14 months (80% French, 20% American).

**AGING POTENTIAL** 8 years

**SERVING TEMPERATURE** 61°-63° F

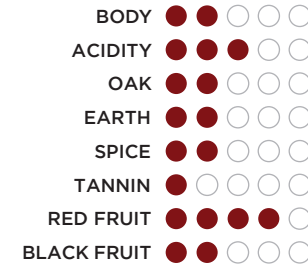
**FOOD PAIRING** Perfect to accompany grilled meat, stews and pasta with mushroom sauce. Also, excellent partner of cheeses.

**ALCOHOL\*** 14%

# TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS

## CABERNET SAUVIGNON



**APPELLATION** Uco Valley, Mendoza, Argentina

**VARIETAL BREAKDOWN** Cabernet Sauvignon

**VINEYARDS** Los Arboles, Uco Valley.

**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.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Manual harvesting and destemming. 5 days of maceration. Fermentation with wild yeasts for 20 days. Malolactic fermentation in contact with oak.

**AGING** Oak barrels and second and third use foudres for 14 months (80% French, 20% American).

**AGING POTENTIAL** 8 years

**SERVING TEMPERATURE** 61°-63° F

**FOOD PAIRING** Perfect to accompany grilled meat, spicy dishes, charcuterie and hard cheeses like Parmesan and Pecorino.

**ALCOHOL\*** 14%

*\*Please note this is a target and may vary by vintage.*



# TRAPICHE MEDALLA

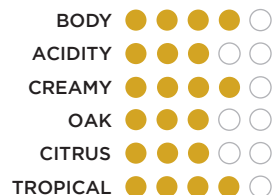
MENDOZA, ARGENTINA

This wine is our tribute to history. Released in 1983, it commemorates Trapiche's 100 years of feats and adventures, as our winery certainly knows how to make history. This extraordinary wine is made with grapes sourced from predominantly older vines grown in Mendoza's Primera Zona, the province's premium winemaking area.



# TRAPICHE MEDALLA

## CHARDONNAY



**APPELLATION** Mendoza, Argentina

**VARIETAL BREAKDOWN** Chardonnay

**ABOUT** Selected vineyards, over 4000 feet above sea level in Los Arboles, Uco Valley, Mendoza.

**TASTING NOTES** A very fruity Chardonnay that offers tropical fruits on the nose with subtle spice, honeysuckle and brioche. Crisp on the mouth, displaying its full body, fruity flavors and minerality. Enchanting finish, persistent.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Manual harvesting. Partial malolactic fermentation.

**AGING** 9 months in French oak barrels.

**BOTTLE AGING** 6 months

**AGING POTENTIAL** 8 years

**SERVING TEMPERATURE** 50°-53° F

**FOOD PAIRING** Ideal to combine with seafood, fish, white meat like turkey, spicy dishes, rice and pasta. It also pairs well with white cheeses like Cotija or Cheddar.

**ALCOHOL\*** 13.5%

**HISTORY OF ACCOLADES**

93 POINTS, *James Suckling*, v2021

93 POINTS, *James Suckling*, v2019

93 POINTS, *James Suckling*, v201

# TRAPICHE MEDALLA

## MALBEC



**APPELLATION** Mendoza, Argentina

**VARIETAL BREAKDOWN** Malbec

**ABOUT** Located in Lujan de Cuyo and Maipú, in the province of Mendoza.

**TASTING NOTES** Intense purple color with violet hints, pronounced aromas of red berries, cherries and raisins, highlighted by notes of toast, coconut and vanilla from aging in new French oak barrels. On the palate, the wine reveals its best attributes with sweet, soft and intense tannins that give creaminess, volume and meatiness. The flavors of ripe fruits stand perfectly combined with spicy and smoky wood, leaving a pleasant and persistent finish.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Manual harvesting. Fermentation in small concrete vats. Natural malolactic fermentation.

**AGING** 80% of the wine spends 18 months in first use French oak barrels. 20% in concrete tanks.

**BOTTLE AGING** 6 months

**AGING POTENTIAL** 10 years

**SERVING TEMPERATURE** 62°-66° F

**FOOD PAIRING** Excellent for grilled meats, pasta, seasoned cuisine and semi- hard cheeses like Gouda, Gruyere and Edam.

**ALCOHOL\*** 14.5%

**HISTORY OF ACCOLADES**

92 POINTS, *James Suckling*, v2020

92 POINTS, *James Suckling*, v2018

92 POINTS, *James Suckling*, v2017

# TRAPICHE MEDALLA

## CABERNET SAUVIGNON



**APPELLATION** Mendoza, Argentina

**VARIETAL BREAKDOWN** Cabernet Sauvignon

**ABOUT** Located in Lujan de Cuyo and Maipú, in the province of Mendoza.

**TASTING NOTES** Intense red-purple colored and structured wine. Very complex aromas of plums, green peppers, raisins and subtle woody characteristics. On the mouth, good persistence with soft and ripe tannins.

**WINEMAKER** Sergio Eduardo Casé

**WINEMAKING** Manual harvesting. Cold maceration in small vats. Natural malolactic fermentation.

**AGING** 80% of the wine spends 18 months in first use French oak barrels. 20% in concrete tanks.

**BOTTLE AGING** 6 months

**AGING POTENTIAL** 10 years

**SERVING TEMPERATURE** 62°-66° F

**FOOD PAIRING** Ideal to combine with smoked fatty meat or stuffed pasta with aromatic sauces.

**ALCOHOL\*** 14%

**HISTORY OF ACCOLADES**

92 POINTS, *James Suckling*, v2020

93 POINTS, *James Suckling*, v2028

93 POINTS, *James Suckling*, v2017