

TRAPICHE TESORO

OUR TREASURE FROM HIGH ALTITUDE VINEYARDS



VINTAGE	2022
VARIETY	100% Chardonnay
VINEYARDS	Los Arboles, Uco Valley. Alluvial soils, sandy texture with round stones.
WINEMAKING PROCESS	Manual harvesting and destemming 28 days of fermentation including malolactic Fermentation in contact with oak
OAK AGING	Oak barrels and foudres for 12 months (95% French, 5% American)
AGING POTENTIAL	5 years
MAIN CHARACTERISTICS	Alcohol: 13.5% Total acidity: 5.36 g/l ph: 3.50 Sugar: 2.8 g/l
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.
FOOD PAIRING	Perfect to accompany seafood, fish, white meat, and pasta. Also, wonderful to match with seasonal fruit, and white 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 specifically to export globally. High altitude vineyards (+4100 feet ASL).
--------------------	--

ACCOLADES	91 pts, <i>James Suckling</i> , v2022 90 pts, <i>Vinous</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	89744750518	10089744750508	13.5%	31.48 lbs	14	5	12.87"	9.69"	11.97"	H: 297.94mm D: 71.12mm