

TRAPICHE

OAK CASK SELECTED VINEYARDS



VINTAGE	2024
VARIETY	100% Chardonnay
VINEYARDS	Located between 950 and 1200 m.a.s.l.
WINEMAKING PROCESS	Manual Harvesting Bunch selection Cooling of the must at 10° C Pneumatic pressing Cold settling and racking Controlled alcoholic fermentation at 15°C 50% of the wine is aged in French and American oak barrels of second and third use The remaining 50% spends time in stainless steel tanks Malolactic fermentation of 50% of the wine Blending. Filtering. Bottling.
MAIN CHARACTERISTICS	Alcohol: 13.5% Total acidity: 5.60g/l ph: 3.70 Sugar: 3.0 g/l
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.
FOOD PAIRING	Excellent to be paired with white meats, pasta with white sauce, asparagus, or fresh cheese.
DRINKING TEMPERATURE	10° C - 12° C
HISTORY OF ACCOLADES	90 pts, <i>James Suckling</i> , v2024 90 pts, <i>James Suckling</i> , v2023 90 pts, <i>James Suckling</i> , v2022 91 pts, <i>James Suckling</i> , v2021

