TRAPICHE

MEDALLA



VARIETY	100% Malbec
VINEYARDS	Located in Lujan de Cuyo and Maipú, in the province of Mendoza
WINEMAKING PROCESS	Manual harvesting Natural malolactic fermentation Fermentation in small concrete vats
BARREL AGING	18 months in first use French oak barrels
BOTTLE AGING	6 months
AGING POTENTIAL	10 years
TASTING NOTES	Intense purple color with violet hints, pronounced aromas of red berries, cherries, and raisins, highlighted by notes sof toast, coconut and vanilla from new French oak barrels. Palate showcases sweet, soft, and intense tannins with creaminess and volume. Ripe fruit notes combine perfectly with spicy, smoky wood for a pleasant and persistent finish.
TECHNICAL DATA	Alcohol: 14.5% ph: 3.6 Total acidity: 5.83 g/l Sugar: 2.89 g/l
FOOD PAIRING	Excellent for grilled meats, pasta, seasoned cuisine and semi-hard cheeses like Gouda, Gruyere and Edam
KEY SELLING POINTS	Honors the 100th anniversary of the winery's founding. More than 35 consecutive harvests. In 2021, Medalla exported 21% of total exports to the US. Made from the oldest vines in the first viticultural zones. The last 4 vintages got +93 points from more than 6 worldwide competitions.
ACCOLADES	92 points, *James Suckling*, v25 90 points, *Wine Spectator*, v25 92 points, *James Suckling*, v23 91 points/Best Buy, *Wine Enthusiast*, v23 90 points, *Wine Spectator*, v23 92 points, *James Suckling*, v22 93 points, *Wine Enthusiast*, v21 92 points, *James Suckling*, v20 91 points, *Wine Enthusiast*, v19 92 points, *James Suckling*, v18 92 points, *James Suckling*, v17 92 points, *James Suckling*, v16

TRAPICHE MEDALLA
MALBEC
750 ML BOTTLE

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/C	Size	UPC	SCC	Alc.%	Case weight	Cases per layer	Layers per pallet	Cases length	Cases width	Cases height	Bottle height & diameter
6	750ml	83120003939	10083120003936	14.5%	39.18 lbs	15	5	11.81"	9.65"	6.61"	H: 299mm D: 73mm