TRAPICHE
GRAN MEDALLA

Twenty-one +94 scores across 7 vintages

MALBEC

MENDOZA • ARGENTINA

VARIETAL
100% Malbec

BARREL AGING
Aged for 18 months in new French oak barrels.

BOTTLE AGING
6 months

AGING POTENTIAL
10 years

ACCOLADES
94pts, James Suckling. v.2023
94pts, James Suckling. v.2022
94pts, James Suckling. v.2021
94pts, James Suckling. v.2020
94pts, James Suckling. v.2019

ACIDITY
5.9 g/l

pH
3.6

ALCOHOL
14.5%

RESIDUAL SUGAR
3 g/l

VINEYARDS
The grapes come from selected parcels of our Finca El Tomillo Vineyard, in Gualtallary, Uco Valley, Mendoza, at an altitude of 4300 feet. Mixed alluvial soils, with 35% granite and metamorphic rocks in the subsoil, lending the wine a marked minerality, with soft tannins and firm acidity

WINEMAKING
Spontaneous fermentation with indigenous yeasts. Classic maceration in small cement pools for a minimum of 25 days 77°F – 81°F.

TASTING NOTES
Purplish red color, with a soft bouquet of aromas of black cherry, plum, lavender, spice and minerals. In the mouth it is voluminous, with an elegant personality.

FOOD PAIRING
Red meats, pastas, stews and hard cheeses.

TRAPICHE GRAN MEDALLA
MALBEC
750 ML BOTTLE

7 790240 140545



Crafted as a homage to the winery's 125th anniversary, Trapiche Gran Medalla seeks to honor our way of making history, which is why this exceptional wine has been sourced from the best vineyards in the iconic Uco Valley.

SINCE 1883
TRAPICHE
ARGENTINA

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