

# TRAPICHE

MENDOZA • ARGENTINA

## ASTICA MERLOT-MALBEC 2006



<i>Variety</i>	Merlot 50% and Malbec 50%
<i>Vineyards</i>	From selected vineyards in the Cuyo region.
<i>Soil</i>	Sandy
<i>Process</i>	Hand harvesting. Destemming and crushing. Thermomaceration (50% of the wine). Traditional fermentation and maceration (50% of the wine). Draining. Filtering. Cooling of the must. Addition of selected yeasts. Controlled fermentation at 20°C during 15 days. Malolactic fermentation. Blending. Stabilization. Bottling.
<i>Main characteristics</i>	Alcohol : 13 % Total acidity : 5,33 g/l pH : 3,58
<i>Presentation</i>	750 ml
<i>Description</i>	Light red in color, this is an aromatic wine with ripe fruit flavors. Dry in the mouth, it displays smooth tannins.
<i>Suggestions</i>	Serve with grilled fish, pasta with tomato-based sauces and grilled meats.
<i>Drinking temperature</i>	15°-17° C