

TRAPICHE

MENDOZA • ARGENTINA

ISCAY

2003



<i>Variety</i>	Merlot 50% and Malbec 50%.
<i>Vineyards</i>	From our Finca Las Palmas in Cruz de Piedra, Maipú Mendoza.
<i>Soil</i>	Clay-sandy loam soils settled on boulders.
<i>Process</i>	Hand harvesting in 20 kg plastic cases. Bunch selection. Destemming. Berry selection. Fermentation and maceration in small concrete vats, during a minimum of 25 days at 23-25°C. Natural malolactic fermentation. Aged 18 months in new French oak barrels. Blending. Bottling.
<i>Main Characteristics</i>	Alcohol: 14,5 % Total acidity: 6 g/l pH: 3,58
<i>Presentation</i>	750 ml
<i>Description</i>	This unique wine is made with the best merlot and malbec grapes from our own vineyards. Wild, lush and exotic character. Voluptuous, hedonistic delight. Gorgeous aromas and flavors of black truffles, earth and chocolate wrapped up in velvety tannins.
<i>Suggestions</i>	Ideal for the "Haute Cuisine". Serve with red meats, spicy stews and hard cheeses.
<i>Drinking Temperature</i>	17°-19° C