

# TRAPICHE

MENDOZA • ARGENTINA

## TRAPICHE MALBEC 2005



<i>Variety</i>	Malbec 100%..
<i>Vineyards</i>	Selected vineyards in the high area of the Mendoza River and in the east region of Mendoza.
<i>Soil</i>	Sandy.
<i>Process</i>	Hand harvesting. Destemming. Cold skin maceration. Addition of selected yeasts. Fermentation at 23°-26°C during 15 days. Subtle contact with oak. Pneumatic pressing. Controlled natural malolactic fermentation. Blending. Stabilization. Filtering. Bottling.
<i>Main characteristics</i>	Alcohol: 13.5 % Total acidity: 5,48 g/l pH: 3,62
<i>Presentation</i>	750 ml
<i>Description</i>	A rich, red-colored wine with violet hues, redolent of plums and cherries. Round in the mouth with a touch of truffle and vanilla.
<i>Suggestions</i>	The ideal wine for grilled meat. It also combines very well with pasta, mild to spicy cuisine and semi-hard cheeses (gouda, edam, gruyere)
<i>Drinking temperature</i>	15°-17° C