

TRAPICHE

MENDOZA • ARGENTINA

MEDALLA

CABERNET SAUVIGNON 2004



Variety Cabernet Sauvignon 100%.

Vineyards Over 45 year-old vineyards in Cruz de Piedra, Maipú, Mendoza.

Soil Clay-sandy loam soils settled on boulders.

Process 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.
Bottling.

Main Characteristics Alcohol: 14%
Total acidity: 6.2 g/l
pH: 3,64

Presentation 750 ml

Description Deep red color with bordeaux hues. Its aromas bring memories of smoked peppers with subtle notes of tobacco and spices resulting from its aging in oak barrels. Sweet, long lasting finish in the mouth, characteristic of a structured, complex wine.

Suggestions Ideal to serve with roasted red meats, game and stews.

Drinking Temperature 17°-19° C