

TRAPICHE

MENDOZA • ARGENTINA

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OAK CASK

MALBEC OAK CASK 2004



<i>Variety</i>	Malbec 100%..
<i>Vineyards</i>	Vineyards located between the 750 and 1100 m.a.s.l.
<i>Soil</i>	Alluvional soils settled on boulders.
<i>Process</i>	Hand harvesting Bunch selection. Destemming. Berry selection. Fermentation and maceration for over 25 days. Pneumatic pressing. Natural malolactic fermentation. Aged for twelve months in French and American oak barrels. Blending. Filtering. Bottling
<i>Main characteristics</i>	Alcohol: 13.5 % Total acidity: 5,78 g/l pH: 3,62
<i>Presentation</i>	750 ml
<i>Description</i>	Beautiful, intense red color with violet hues. Sweet aromas of blackberries and plums. Elegant touch of smoke and vanilla. Velvety texture and a sweet, long aftertaste.
<i>Suggestions</i>	Ideal to serve with cheeses, red meats, mushrooms, stew and with the typical Argentinian “asado”.
<i>Drinking temperature</i>	16°-18° C