

TRAPICHE

MENDOZA • ARGENTINA

TRAPICHE

OAK CASK

MERLOT OAKCASK 2004



<i>Variety</i>	Merlot 100%.
<i>Vineyards</i>	From our Las Palmas vineyard in Cruz de Piedra, Maipú, Mendoza.
<i>Soil</i>	Clay, sandy soils settled on boulders.
<i>Process</i>	Hand harvesting Bunch selection. Destemming. Berry selection. Fermentation and maceration during 30 days. Pneumatic pressing. Natural malolactic fermentation. Aged for twelve months in French and American oak barrels. Blending. Filtering. Bottling
<i>Main characteristics</i>	Alcohol: 14 % Total acidity: 6,10 g/l pH: 3,48
<i>Presentation</i>	750 ml
<i>Description</i>	Intense purple color, deep and dark. Complex aromas of cherries, prunes, coconut, cinnamon, chocolate and tobacco. A concentrated wine.
<i>Suggestions</i>	Serve with roasted red meats, hard cheeses and pasta with red or mushroom sauces.
<i>Drinking temperature</i>	16°-18° C