

TRAPICHE

MALBEC

Single Vineyard

VIÑA PEDRO GONZALEZ 2004



Variety	Malbec
Vineyards	La Consulta, San Carlos, Mendoza. Altitude: : 1038 meters a.s.l. (3414 ft) Latitude: 33°49'134" South
Vineyards Characteristics	Age: 8 years Row orientation: North – South Trellis system: VSP, Head trained with cane pruning (double Guyot) Plant density: 2m x 1,2 m (4166 vines/ha) Yield: 6000 kg/ha Irrigation system: Furrow irrigation Rootstock: Own rooted.
Soil	Alluvial sandy to sandy loam soils with a calcium carbonate Layer at 0.7 m.
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.
Main Characteristics	Alcohol: 14,5 % Total acidity: 5,85 g/l pH: 3,52
Presentation	750 ml
Description	Wine of an intense, dark ruby colour. Sweet aromas of plum marmalade, cherries, honey and white chocolate combine on the nose. Textured and very pleasant in the mouth, it displays muscular, intense tannins. Flavours of sweet spices linger on the palate together with notes of mocha and praline. Longlasting finish. A homage to Pedro and his faithful partner, his wife Rosa. His daily hard work and his passion for El Cepillo give us the opportunity to enjoy one of the best representatives of Argentina´s Malbec.
Drinking Temperature	16° -18° C