

TRAPICHE PINOT NOIR 2007



Variety Pinot Noir 100%.

Vineyards Selected vineyards in the high area of the Mendoza River And in the East region of the Province of Mendoza.

Soil Sandy.



Process Hand harvesting.
Destemming.
Cold maceration prior to fermentation (3 days).
Addition of selected yeasts.
Fermentation at 23°C during 15 days.
Controlled malolactic fermentation.
Stabilization.
Filtering.
Bottling.



Main Characteristics Alcohol: 13 %
Total acidity: 6.2 g/l
pH: 3.41

Presentation 750 ml

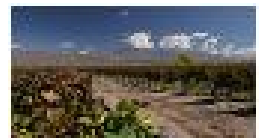
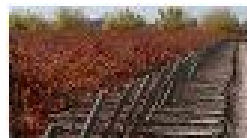
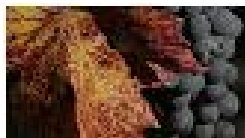


Tasting notes Slight ruby in color with fruity aromas of plums and cherries. Smooth and light, this Pinot Noir offers freshness with a velvety texture.

Food pairings Ideal to accompany pasta, rice and white meats.



Drinking temperature 15°-17° C



TRAPICHE
ARGENTINA