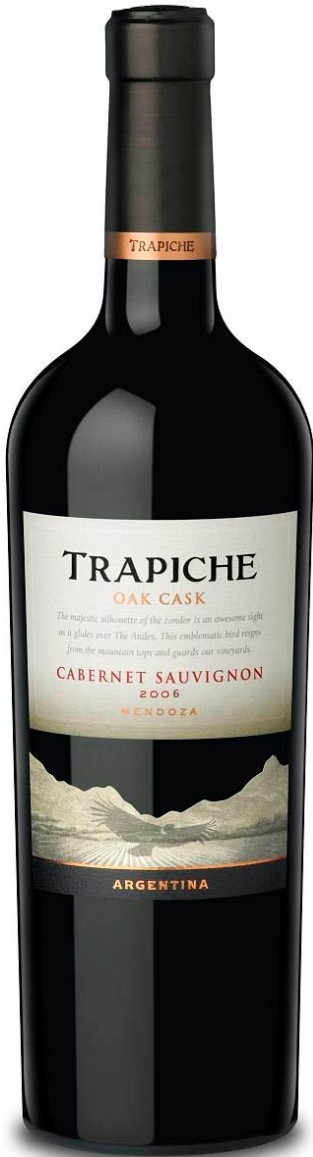


CABERNET SAUVIGNON OAK CASK 2006



Variety Cabernet Sauvignon 100%.

Vineyards Vineyards located between the 750 and 1100 m.a.s.l.

Soil Alluvional soils settled on boulders.



Process Hand harvesting
Bunch selection.
Destemming.
Berry selection.
Fermentation and maceration for over 25 days.
Pneumatic pressing.
Natural malolactic fermentation.
Twelve months aged in French and American oak barrels.
Blending.
Filtering.
Bottling



Main Characteristics Alcohol: 13.5 %
Total acidity: 6.55 g/l
pH: 3.3
Sugar: 3.37 g/l

Presentation 750 ml

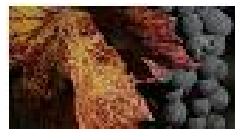
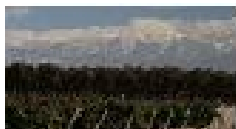


Tasting notes Intense red color. A cabernet sauvignon with a soul of black cherries, blackberries, cedar and spices. Full and round with elegant, velvety tannins and a long aftertaste with notes of tobacco and smoke.

Food pairings Ideal to combine with strong cheeses, seasoned red meats and "Nouvelle cuisine" dishes.



Drinking temperature 17°-19° C



TRAPICHE
ARGENTINA