

TRAPICHE MALBEC SINGLE VINEYARD 2007

VIÑA ADOLFO AHUMADA



Variety Malbec

Vineyards Villa Bastías, Tupungato, Valle de Uco, Mendoza.
Altitude: 1094 meters a.s.l. (3,247 ft)
Latitude: 33°20'785" South

Vineyard characteristics Age: 10 years.
Row orientation: NW-SE.
Trellis system: VSP
Plant density: 3787 vines/ha.)
Yield: 7900 kg/ha.
Irrigation system: Drip irrigation
Rootstock: own rooted.

Soil Loam, sandy texture.



Process Hand harvesting in 20 kg. plastic cases.
Bunch selection.
Destemming.
Berry selection.
Fermentation and maceration in small concrete vats during 25 days, at 23-25°C.
Natural malolactic fermentation.
Aged 18 months in new French oak barrels.



Main characteristics Alcohol: 14.5 %
Total acidity: 6.51 g/l
pH: 3.65

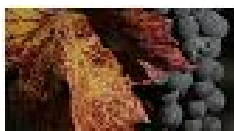
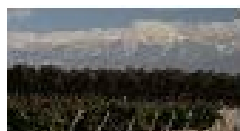
Presentation 750 ml

Tasting notes This Malbec has a deep, ruby color with aromas of ripe, black cherries and spicy notes of incense and sandalwood. Full-bodied in the mouth, with nuances of candied black-fruit. A long finish that is pure and balanced with sweet tannins and fresh acidity.

Food pairing Ideal to serve with dishes prepared with red meats and game cooked in a plow disc, hard cheeses and smoked cold cuts.



Drinking Temperature 17°-19° C



TRAPICHE
ARGENTINA