

TRAPICHE OAK CASK CHARDONNAY 2008



Variety Chardonnay 100%.

Vineyards Vineyards located between the 950 and 1200 m.a.s.l. Mainly vertical training system with some overhead training in the oldest vineyards.

Soil Clay, sandy soils settled on boulders.



Process Hand harvesting
Bunch selection.
Cooling of the must to 10°C.
Pneumatic pressing.
Cold settling and racking.
Controlled alcoholic fermentation at 15°C.
Fifty percent of the wine was aged in French and American oak barrels of second and third use, the other fifty percent went to stainless steel tanks.
Malolactic fermentation of fifty percent of the wine.
Blending.
Filtering.
Bottling



Main Characteristics Alcohol: 13.50 %
Total acidity: 6.37 g/l
pH: 3.0
Sugar: 2.59 g/l

Presentation 750 ml

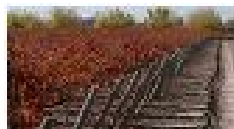
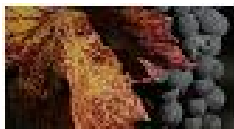
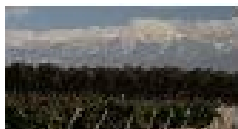


Tasting notes Yellow color with green hues. Toasted bread and apple pie aromas, typical fragrances of the variety combined with the elegance of the oak. Round wine with good acidity.

Food pairings Ideal to serve with fish, pasta with white sauce, Asparagus or fresh cheese and fruit.



Drinking temperature 10°-12° C



TRAPICHE
ARGENTINA