






# TRAPICHE MALBEC 2009



	<b>Variety</b>	Malbec 100%.
	<b>Vineyards</b>	Selected vineyards in the high area of the Mendoza River and in the east region of Mendoza.
	<b>Soil</b>	Sandy.
	<b>Process</b>	Hand harvesting. Destemming. Cold skin maceration. Addition of selected yeasts. Fermentation at 23°-26°C during 15 days. Subtle contact with oak. Pneumatic pressing. Controlled natural malolactic fermentation. Stabilization. Filtering. Bottling.
	<b>Main Characteristics</b>	Alcohol: 13.5 % Total acidity: 5.56 g/l pH: 3.58 Azúcar: 4,68 g/l
	<b>Presentation</b>	750 ml, 375 ml and 187 ml
	<b>Tasting notes</b>	A rich, red-colored wine with violet hues, redolent of plums and cherries. Round in the mouth with a touch of truffle and vanilla.
	<b>Food pairings</b>	The ideal wine for grilled meat. It also combines very well with pasta, mild to spicy cuisine and semi-hard cheeses such as Gouda, Edam or Gruyere.
	<b>Drinking temperature</b>	17°-19° C

