

TRAPICHE MALBEC SINGLE VINEYARD 2007

VIÑA DOMINGO F. SARMIENTO



Variety Malbec

Vineyards La Consulta, San Carlos, Valle de Uco, Mendoza.
Altitude: 1030 meters a.s.l. (3,247 ft)
Latitude: 33°49'00" South

Vineyard characteristics Age: 11 years.
Row orientation: Norwest- Southeast.
Trellis system: VSP
Plant density: 3787 vines/ha.)
Yield: 6.000 kg/ha.
Irrigation system: Furrow irrigation
Rootstock: own rooted.

Soil 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: 6.22 g/l
pH: 3.62
Sugar:

Presentation 750 ml

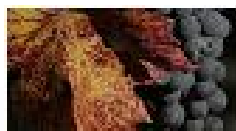
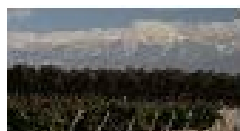


Tasting notes This Malbec has a dark, garnet color, with sweet caramel, mocha, vanilla, and cinnamon aromas. Redolent of red fruits. The mouth is full-bodied, viscous, pleasant and balanced in with a high concentration of red fruits such as plums and cherries. Elegant tannins and a long, lingering elegant finish.

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