

TRAPICHE OAK CASK CABERNET SAUVIGNON 2015



Variety Cabernet Sauvignon 100%.

Vineyards Vineyards located between 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.
Nine months aged in French and American oak barrels.
Blending.
Filtering.
Bottling



Main Characteristics Alcohol: 13,5%

Presentation 750 ml



Tasting notes Dark red in color, this Cabernet Sauvignon displays aromas of cherries, plums and licorice. The palate is fresh and clean, with depth and ripe, slightly oaked flavors of cassis, blackberry and chocolate. Easy to like, with toasty touches throughout.

Food pairings Ideal to combine with roast beef, spicy roast chicken, duck and cheddar and blue cheese.



Drinking temperature 16°-18° C



TRAPICHE
ARGENTINA