

TRAPICHE PURE MALBEC 2016



Variety Malbec 100%.

Vineyards Selected vineyards in the Uco valley, Province of Mendoza.



Process Hand harvesting.
Bunch selection.
Destemming.
Berry selection.
Fermentation with wild yeasts and maceration in small concrete vats, during a minimum of 15 days at 25-27°C.
Pneumatic pressing.
Natural malolactic fermentation.
Ageing sur lies in concrete vats during 8 months.
Bottling.



Main Characteristics Alcohol: 13,5%

Presentation 750 ml



Tasting notes Trapiche True Malbec displays intense aromas of red fruits such as plums and cherries with a subtle touch of spice. Great fruit concentration marked by a mineral character leading to an elegant finish.

Food pairings The ideal wine for grilled meat. It also combines very well with pasta, stews and game.



Drinking temperature 16°-18° C

