

TRAPICHE FINCA LAS PALMAS MALBEC

VINEYARDS

From selected vineyards located in San Carlos, Uco valley at 1050 mt above sea level.

SOILS

Clay soils, settled on boulders.

PROCESS

Hand harvesting in 20 kg plastic cases.

Bunch selection

Destemming.

Berry selection.

Fermentation and maceration in small concrete vats, during a minimum of 25 days at 23-25°C.

Pneumatic pressing.

Natural malolactic fermentation.

Aged for 18 months in French oak barrels.

Bottling.

MAIN CHARACTERISTICS

Total acidity: 6.38 g/l

pH: 3.58

Az.: 2.38 g/l

TASTING NOTES

Intense ripe red fruits aromas with spicy and tobacco notes, which resulted from the 18 months ageing in French oak barrels. Firm tannins on the palate with a juicy and persistent finish.

FOOD PAIRINGS

Ideal to combine with grilled red meats and typical Argentine asado.

