

TASTING SHEET

TRAPICHE Malkina - Malbec



VARIETY	Malbec 100%.
VINTAGE	2014
VINEYARDS	Selected vineyards in the Cuyo region.
PROCESS	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.
MAIN CHARACTERISTICS	Alcohol: 13.5 % Total acidity: 5.57 g/l pH: 3.7 Sugar: 7 g/l
PRESENTATION	750 ml
TASTING NOTES	Deep red in color with violet hues, this Malbec displays aromas of fresh red fruits such as plums and red berries. Juicy and fresh in the palate. Long and persistent with soft, velvety tannins.
DRINKING TEMPERATURE	16°-18° C