

TASTING SHEET
TERROIR SERIES MALBEC

Orellana



TRAPICHE
TERROIR SERIES

MALBEC



VARIETY	Malbec
VINTAGE	2011
VINEYARDS	La Consulta, San Carlos, Mendoza. Altitude: 990 meters a.s.l. (3247 ft). Latitude: 33°49'134" South.
VINEYARD CHARACTERISTICS	Age: 62 years. Row orientation: North- South. Trellis system: low espalier Plant density: 5000 vines/ha. Yield: 2600 kg/ha. Irrigation system: Furrow irrigation Rootstock: own rooted.
SOIL	Alluvial, sandy soil with pebbles throughout the soil profile.
PROCESS	Hand harvesting. Bunch selection. Destemming. Berry selection. Fermentation with wild yeasts and maceration in small concrete vats during 25 days, at 26-28°C. Natural malolactic fermentation. Aged 18 months in new French oak barrels. Bottling ageing during 12 months.
MAIN CHARACTERISTICS	Alcohol: 14.5 % Total acidity: 5.50 g/l pH: 3.6 Sugar: 1.90 g/l
PRESENTATION	750 ml
TASTING NOTES	Malbec of deep red-garnet color displaying aromas of red fruit such as cherries and morellos, intense balsamic notes, and a reminiscence of mint and fresh herbs. Sweet and ample as it enters the mouth with great fruit concentration and ripe, soft tannins. Long, lingering and elegant finish.
FOOD PAIRINGS	Ideal to serve with dishes prepared with red meats and game cooked in a plow disc, hard cheeses and smoked cold cuts.
DRINKING TEMPERATURE	16°-18°C