

TASTING SHEET
TERROIR SERIES MALBEC

Coletto



TRAPICHE
TERROIR SERIES

MALBEC



VARIETY	Malbec
VINTAGE	2011
VINEYARDS	El Peral, Tupungato, Mendoza. Altitude: 1127 meters a.s.l. (3696 ft). Latitude: 33°21'35" South.
VINEYARD CHARACTERISTICS	Age: 57 years. Row orientation: North- South. Trellis system: Low espalier (simple and double Guyot).. Plant density: 5,500 vines/ha. Yield: 9.600 kg/ha. Irrigation system: Furrow irrigation Rootstock: own rooted.
SOIL	Alluvial, sandy soil with pebbles throughout the soil profile.
PROCESS	Hand harvesting in 20 kg. plastic cases. Bunch selection. Destemming. Berry selection. Fermentation with wild yeasts and maceration in small concrete vats during 25 days, at 23-25°C. Natural malolactic fermentation. Aged 18 months in new French oak barrels.
MAIN CHARACTERISTICS	Alcohol: 14.5 % Total acidity: 5.60 g/l pH: 3.70 Sugar: 2.50 g/l
PRESENTATION	750 ml
TASTING NOTES	Malbec of deep and intense red-violet color, with aromas of red fruits, plums, black cherries and forest berries such as blackberries and blueberries. Fresh and full as it enters the mouth, with sweet, juicy and ample tannins and a very 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