

TRAPICHE MALBEC SINGLE VINEYARD VIÑA JOSÉ BLANCO 2003



Variety Malbec

Vineyards Ugarteche, Luján de Cuyo, Mendoza.
Altitude: 980 meters a.s.l. (3223 ft)
Latitude: 33°13'56'' South

Vineyard characteristics Age: 8 years
Row orientation: Northwest – Southeast
Trellis system: TK2T (The Kauwata Two Tier) with spur pruning
Plant density: 2,5m x 1 m (4000 vines/ha)
Yield: 8000 kg/ha
Irrigation system: Furrow and drip irrigation
Rootstock: Own rooted

Soil Alluvial sandy loam soil, with pebbles throughout the soil profile



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.
Natural malolactic fermentation.
Aged 18 months in new French oak barrels.



Main characteristics Alcohol: 14,5 %
Total acidity: 6,43 g/l
pH: 3,67

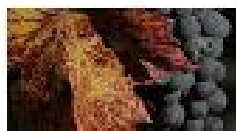
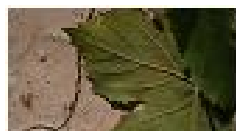
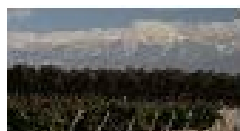
Presentation 750 ml



Description This is a deep red colored wine, with lovely concentrated red fruit aromas of cherries, plums and mulberries. It has very smooth and ripe tannins. In the mouth, the wine displays prominent aromas of black fruit, chocolate, cassis and oak, which appear in different layers. The volume offers a very long and pleasant finish. This is a superb example of this particular terroir that could be enjoyed today, but will evolve greatly over the years.



Drinking temperature 16°-18° C



TRAPICHE
ARGENTINA