

TRAPICHE MELODIAS SAUVIGNON BLANC



Variety Sauvignon Blanc 100%.

Vineyards Selected vineyards in the high area of the Mendoza River and in the East region of Mendoza.



Process Hand harvesting.
Destemming.
Cold skin maceration at 10°C during 5 hours.
Pneumatic pressing.
Cold settling (36 hours).
Addition of selected yeasts.
Controlled fermentation at 15°C during 21 days.
Stabilization.
Filtering.
Bottling.



Main Characteristics Alcohol: 13.5%
Total acidity: 6.70g/l
pH: 3.25
Sugar: 5 g/l

Presentation 750 ml



Tasting notes Brilliant, clear yellow color with lemon-green hues. Fresh aromas of grapefruit and asparagus. Dry taste and pleasant acidity.

Food pairings Ideal as an aperitif. Combines beautifully with smoked or sauced fish, cheeses and vegetables. It also pairs well with gratins and white meats.



Drinking temperature 10°-12° C



TRAPICHE
ARGENTINA