



Rescuing the Treasure of Mendoza...



TRIVENTO GOLDEN RESERVE MALBEC 2013

Winemaker: Germán Di Césare

Grape variety: 100% Malbec

Region of Origin: Agrelo and Vistalba (Luján de Cuyo), Mendoza

Vineyard details: alluvial soil and flat irrigation.

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Vine cultivation: vertical shoot position trellising.

Harvest details: by hand in 15 kg cases, picked from April the 3th . Yield: 7,500 kg/ha

Vinification: grapes were destemmed and crushed. 25 days of fermentation in stainless steel tanks at 26°.

Délestages: 48 hours of maceration after fermentation. Natural malolactic fermentation.

Ageing process: French oak barrels for 12 months.

Bottle storage for 12 months.

Colour: vigorous red with violet tints .

Aroma: The aromatic profile expresses the sharpness of red fruits such as raspberries and strawberries.

Complex and intense in the nose , achieving an excellent balance with oak.

Palate:Pleasant, sweet and profound, with vibrant tannins. Juicy and persistent finish.

Alcohol content: 14.5 % Vol (20° C)

Total acidity: 5,9 g/l tartaric acid

Residual Sugar: 2,3 g/l

Serving Temperature 12-14°C / Cellar up to 5 years