



Trilogie

Trilogie: Red 2006

Tasting notes: This wine has a bright cherry color; on the nose you can get a good amount of strawberries, cherries, blackberries, and wild fruits with a hint of vanilla.

On the mouth is round with soft unpretentious tannins and harmonious flavors of Coffee and Caramel.

This wine is an incredible value for the price.

Wine great for almost all kind of foods, especially red meats.

Grapes: 70% Malbec grapes, 15% Merlot grapes and 15% cabernet Sauvignon grapes.

Food Recommendation: Pasta, Beef, Game

Cheese Recommendation: Firm Cheeses

Harvest: Grapes are picked by hand in small trays of 20kg.

Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

Vinification : After Maceration, the grapes are pressed and then fermented in temperature control stainless steel tanks at 16 degrees Celsius.

After many degustations the wine is then blended according with the winemaker standards.

No Oak is used.



Wine Notes:

Size of the vineyards: 15 hectares

Harvest: 22nd March – 9th April

Location of the vineyards: Lujan de Cuyo and Maipu in Mendoza

No Chemical or Pesticides are used.

Age of the vines: 35 years old on average

Alcohol: 14%.

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