

Traful

WHITE GRAPES BLEND

Traful is a word of Mapuche origin, that means union. This young and fresh blend of Torrontés, Semillón and Chardonnay grapes was born inspired by the Patagonian nature.

VINEYARD LOCATION

Maipú district, province of Mendoza.

CLIMATE | This privileged area has a particular micro-weather characterized by dry summers, warm and sunny days and cold nights. Grape development is favored by the thermal range, making them reach high concentration of aromas and excellent health.

SOIL | Alluvial, silty-loam, shallow.

TRELLIS SYSTEM | High espalier-trained vineyards, which allows to have grapes that reach optimum maturity and excellent health.

HARVEST | By hand, in order to maintain the integrity of the grapes. The harvesting moment depends on the grape ripening, a process that's followed carefully to reach an optimum point with the highest aroma expression.

WINEMAKING | After obtaining the musts by pneumatic press, an intimate contact is established with the skins, in stainless steel tanks, where the so-called pellicular maceration takes place at low temperature (8 Celsius degrees for 24 hours), in order to achieve a higher concentration of aromas and flavors characteristic of the variety. Later, the musts, drained by gravity without external pressure, full in aromas, released from the skins, ferment in stainless steel tanks at low temperature (15 degrees Celsius). Once the fermentation is finished, the wine is clarified, stabilized at temperatures of 2 degrees Celsius below zero and filtered. The conservation is carried out in stainless steel tanks.

TASTING | Simple, fresh and balanced, with soft fruity aromas.

Due to its characteristics it is an ideal wine to accompany white meats (poultry) and pasta with soft sauces. It is advisable to consume at a temperature of 6-8 degrees Celsius. During their preservation the wines should be kept in cool places and in dim light. Since it is a white wine, it is recommended to drink it young, within a year of its bottling.

PRESENTATION

- 375, 750 and 1,125 milliliters bottles.

- Cases: 6 x 750 milliliters bottles, 6 x 1,125 milliliters bottles and 12 x 375 milliliters bottles.

ANALYTICAL DATA

Alcohol	12.7%
Sugar	1.6 g/l.
Volatile acidity	0.36 g/l. in acetic acid
Total acidity	4.45 g/l. in tartaric acid
Total SO ₂	115 mg/l.
pH	3.4

WITH SCREW CAP




BODEGAS
LOPEZ
1898

