

Traful

RED GRAPES BLEND

Traful is a word of Mapuche origin that means union, which inspired us to make this blend of Malbec, Tempranillo, Merlot and Sangiovese grapes. Young and balanced, it connects us with nature.

VINEYARD LOCATION

- Cruz de Piedra (Mendoza Rivers High Valley), Maipú district, province of Mendoza.
- Agrelo (Mendoza Rivers High Valley), Luján de Cuyo 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. High cultivation density; low yield vines that, associated with the varietal purity, allow high quality grapes.

HARVEST | It is done manually or mechanically, using high technology harvesters that preserve the integrity of the fruit, in order to have quality grapes for its elaboration. 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 | A moderate maceration classic method is made in stainless-steel tanks with strict temperature control, not higher than 25 degrees Celsius. Once the fermentation is completed, the wine is racked, clarified, filtered and stabilized by cold temperatures.

AGING | This wine spends 3 months in French-oak barrels, from 5,000 to 20,000 liters of capacity, where it acquires subtle oaky aromas.

TASTING | Red wine, with an intense fruity aroma, soft and balanced on the palate. Due to its characteristics, it is an ideal wine to accompany red meats, food with soft sauces. It is advisable to consume it at a temperature of 15-16 degrees Celsius. To keep its attributes intact, during storage the bottle must remain horizontal, keeping the wine in contact with the cork, away from light and heat.

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	13.1%
Sugar	1.8 g/l.
Volatile acidity	0.57 g/l. in acetic acid
Total acidity	4.7 g/l. in tartaric acid
Total SO ₂	96 mg/l.
pH	3.4




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