PIATTELLI

GRAND RESERVE TRINITÀ 2011

Agrelo, Luján De Cuyo & Uco Valley, Mendoza, Argentina

As the name alludes, the Trinita is a precise three-grape blend. Cultivated with arid-clean air, crystal-clear water, nutrient-rich soil, and following a meticulous, low volume process, Trinità's Malbec, Cabernet Sauvignon and Merlot grapes are grown on 30- to 70-year-old vines located in the prestigious Luján de Cuyo (DOC) & Uco Valley. Vines are managed to yield an average of only 3.8 pounds of fruit per vine and 3.1 tons per acre.

- · 75% Malbec, 20% Merlot, 5% Cab. Sauv.
- · Grapes were hand-picked and destemmed
- · Grapes underwent 5 days of cold maceration
- · Fermented in 5,000 to 10,000-liter stainless steel tanks
- · Manual punch-down for optimal juice/skin interaction, which preserves the fruit-forward character of the blend

AGING: Varietals were aged separately for 13 months in small, firstor second-use French oak barrels.

ANALYTICAL DATA:

14.5% ALCOHOL

3.70 pF

3.41 g/l Residual Sugar

2,300 Cases

5.72 g/l Total Acidity

TASTING NOTES: A complex, elegant wine with a deep ruby hue, Trinità tantalizes the senses with an aromatic bouquet of coffee and spice, unfolds across the palate with sweetness and a hint of chocolate, and lingers with a moderate tannin pull and a finish reminiscent of plums and oak.

91PTS

WINE ENTHUSIAST

9OPTS

Wine Spectator 2011

90PTS

WINE ENTHUSIAST

90+PTS

ROBERT PARKER

SILVER MEDAL-88PTS

FLORIDA INT'L WINE CHALLENGE

90+PTS

ROBERT PARKER

90PTS

Wine Spectator 2007

