

PIATTELLI



GRAND RESERVE TRINITÀ 2009

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.

- 49% Malbec, 11% Merlot, 40% 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 12 months in small, first- or second-use French oak barrels.

ANALYTICAL DATA:

14.5%	ALCOHOL	3.70	PH
2.53 g/L	RESIDUAL SUGAR	1,100	CASES
6.08 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.

90PTS
Wine Spectator 2011

90PTS
WINE ENTHUSIAST
2009

90+PTS
ROBERT PARKER
2009

90+PTS
ROBERT PARKER
2008

SILVER MEDAL-88PTS

FLORIDA INT'L WINE CHALLENGE
2009

90PTS
Wine Spectator 2007



PIATTELLI
VINEYARDS

*a complex and subtle point,
soft and unique essence.*
TRINITÀ

*the best varietals of the year
combined in varying proportions
until it achieves the finest identity.
Each element contributes
its outstanding aspect to the final blend.*
Grand Reserve

MENDOZA

RED WINE PRODUCT OF ARGENTINA