

# VINO FINO

Explore a World of Wine

## TRAPICHE OAK CASK MALBEC 2023

VINO VALUE TOP SELLER

Original price was: \$19.99. ~~\$17.99~~ Current price is: \$17.99.



A soft and round palate with ripe, saturated berry flavours.

Product Code:	7964	Closure:	Screw Cap
Country:	Argentina	Unit:	Each
Region:	Mendoza	Volume:	750ml
Style:	Red	Alcohol:	13.5%
Variety:	Malbec	Grape:	100% Malbec



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



Click & Collect available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

#### Winery notes (2023 Vintage)

"Trapiche Oak Cask is elaborated with grapes sourced from the foothills of the Andes, where the combination of the altitude and generous sunshine produce concentrated, aromatic fruit. 12 Months in oak barrels add finesse, harmony and complexity. Beautiful, intense red colour with violet hues. Sweet aromas of blackberries and plums. Elegant touch of smoke and vanilla. Velvety texture and a sweet, long aftertaste."

#### 89/100 James Suckling (2023 Vintage)

"Very fruity nose, showing lots of dark cherries, mulberries and a hint of confectioned plums and stewed herbs. Round and juicy, with smooth tannins and a direct yet flavorful finish."

Reviews for previous vintages below...

#### 90/100 Sam Kim, Wine Orbit, August 2023 (2022 Vintage)

"Delightfully fruited and immediately appealing, the wine shows dark plum, toasted nut, game and rich floral aromas, followed by a flavoursome palate that's succulent and generously textured. Beautifully rounded and smooth with a lengthy tasty finish. At its best: now to 2028."

# VINO FINO

Explore a World of Wine

---

---

## **Gold Medal - New World Wine Awards 2022 - Judges Comments** (2021 Vintage)

"Argentina has embraced this French grape, with around 75% of the world's plantings. Malbec can be easy going or a full-throttled heavyweight. This sits somewhere in the middle, showing dark berry, nutmeg, olive and toasted nut flavours with velvety texture. Slightly firm on the finish, making this a gorgeous accompaniment to steak topped with a rich mushroom sauce."

---

## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch