

TRAPICHE

ARGENTINA

TRAPICHE NEWSLETTER # 28-10



TRAPICHE MALBEC SINGLE VINEYARD 2006 VIÑA FEDERICO VILLAFANE was one of the 4 Argentinean wines selected among the Top 100 being the #3 on the list and the only Argentinean wine among the Top 10!

Each year, *Wine Enthusiast's* wine tasting panel samples thousands of current releases in every style and at every price point imaginable. Striving to discover the best and most attractively priced selections, they review hundreds of wines of interest to their readers. But those chosen for The Enthusiast 100 go beyond just interest: These wines are truly exemplary, often represent the very best of their category, and should not be missed, according to the editors.

While the bottlings featured in this list have all received high scores from our critics, the criteria for



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selection extends far beyond the numbers assigned to them to include extraordinary quality-to-price ratio, immediate drinkability, and uniqueness. All offer a window into the terroir from which they come.

Another factor in selection—perhaps one less easily defined—is the wine’s “it” factor. Some wines are just buzzy...they attract excitement from both consumers and the industry, and represent notable emerging or established trends in the market. Thus you’ll find an Argentine Malbec in the Top 10 this year, testament to the great inroads that variety has made on the American consciousness, as well as to the intrinsic qualities of the wine itself.

The editors tried to include wines that not only represent many different regions and grape varieties, but also vary in style.

3

95 Trapiche 2006 Viña Federico Villafañe Single Vineyard Malbec (La Consulta); \$50. Probably the best value in high-end Malbec from Argentina is Trapiche’s single-vineyard series, which in 2006 was led by this bottling from an Uco Valley vineyard. It’s lush, perfectly ripe and full of cola, black fruit and intensity. There’s nary a chink in its fiber, and the rush of fruit that hits the palate followed by layers of subtleties is impressive. Great with grilled meat; drink now through 2015. Imported by Frederick Wildman & Sons, Ltd. **Editors’ Choice.**

