

STAPHYLE

PREMIUM

Staphyle Malbec

100% Malbec



BODEGAS
STAPHYLE
MENDOZA - ARGENTINA

Vineyard	Location	AGRELO, Lujan de Cuyo.
	Conduction	Vertical Position
	Yield	6,5 tons / hectares
	Irrigation	Dripp Irrigation
	Age of the Vines	25 years old
	Alcohol	13.5 %

WINE MAKING

The harvest was done in April, on the optimus ripeness point. When grapes reached the winery, destemmed prior fermentation which was complemented with a calssic maceration under 25° temperature controlled during 18 days.

OAK AGING

12 months in French oak barrels 225 lts of 1st, 2nd and 3th used.

TASTING NOTES

Deep and intense red color with violet hues. The nose indetifies mature plumbs and berries, with an important complement of Vanilla and Chocolate apported by oak. Its palate is big and long. Full bodied but with in an ellgant style.

Ideal for pairing with "Asado de tira" (thypical ribbs Argentine style).

Service Temperature: 16 - 18 celcius