

Vástago de GEA

Gea Bonarda

Composición del varietal: 100% Bonarda



VINEYARD	LOCATION	Ugarteche, Lujan de Cuyo.
	CONDUCTION	Vertical Position
	YIELD	8 tons per hectare
	IRRIGATION	Dripp Irrigation
	AGE OF VINES	30 years old
	ALCOHOL	13.5%

WINEMAKING

It was made a traditional maceration with the skins and selected yeasts were added, as well as nutrients permit PH correction.

The alcoholic fermentation took 18 days, and it was with temperature control at 25 C.

The 50% of the wine was matured 6 months in french oak barrels 2nd and 3rd used

TASTING NOTES

From sight it appears impetuous, of intense purple color and sparkly.

The harmonious identity of the varietal is noticed on the nose, something herbaceous and notes of ripe berries. In the mouth it is soft with appreciable tannic structure.

Ideal for paring with roasted red meat.

BODEGAS
STAPHYLE
MENDOZA - ARGENTINA

Botte aging: 6 months

Service temperature: 16° - 18° C