

Vástago de GEA

Gea Cabernet Sauvignon

Composición del varietal: 100% Cabernet Sauvignon



VINEYARD	LOCATION	Agrelo, Lujan de Cuyo, Mendoza
	CONDUCTION	Vertical Position.
	YIELD	8 tons per hectar
	IRRIGATION	Dripp Irrigation
	AGE OF VINES	25 years
	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

At view presents dark red color with intense garnet shades, brightness.

Of complex aromas, peppermint, at nose they are backgrounds of tobacco and vanilla.

In the palate it has a great body and it evolves notably with his bottle guard.

To pair, it combines very well with baked meats, sauces red and spicy stews.

BODEGAS
STAPHYLE
MENDOZA - ARGENTINA

Aging in bottle: 6 months

Service Temperature: 16 to 18 C

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.

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Botte aging: 6 months

Service temperature: 16° - 18° C

Vástago de GEA

Gea Malbec Rosé

Composición del varietal: 100% Malbec



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VINEYARD	LOCATION	Agrelo, Lujan de Cuyo, Mendoza
	CONDUCTION	Vertical Position.
	YIELD	8 tons per hectar
	IRRIGATION	Dripp Irrigation
	AGE OF VINES	25 years
	ALCOHOL	13.5%

WINEMAKING

The harvest was carried out in 18 kg plastic trays and the bunches were selected before their destemming. A maceration was carried out for 18 hours at 5 ° C. Subsequently the for juice was separated to be fermented to 16 ° C with the previous addition of selected yeasts and pH correction.

TASTING NOTES

De vista has an attractive garnet pink color, with sparkles elegant

The identity of the varietal prevails in the nose, noting a unique perfume of strawberries, cherries, raspberries and wild roses. In the palate it is soft, long, with balanced tartaric acidity, it wraps the palate with extreme subtlety. It is ideal in appetizers and to accompany seafood, dishes sweet and sour pasta with béchamel sauce.

Temperatura de servicio: 6° - 8° C

Vástago de GEA

Gea Sauvignon Blanc

Composición del varietal: 100% Sauvignon Blanc



VINEYARD	LOCATION	Agrelo, Lujan de Cuyo, Mendoza
	CONDUCTION	Vertical Position.
	YIELD	8 tons per hectar
	IRRIGATION	Dripp Irrigation
	AGE OF VINES	25 years
	ALCOHOL	12.5%

WINEMAKING

The grapes were harvested early march in small cases of 18 kg.

Fermented in stainless steel tanks during 23 days at 16 C.

TASTING NOTES

It has a yellow color with lemon green reflections.

The nose is fine, delicate with aromas of orange blossoms notes of pineapple and subtly herbaceous.

In the mouth the citric characteristic prevails with an intensity medium that harmonizes with its aromatic complexity. It is ideal to accompany dishes of seafood and river fish.

BODEGAS
STAPHYLE
MENDOZA - ARGENTINA

Temperatura de servicio: 6° - 8° C