

Vástago de GEA

Gea Malbec

Composition: 100% Malbec



Vineyard	Location	AGRELO, Lujan de Cuyo, Mendoza.
	Conduction	Vertical Position
	Production	4 tons per acre
	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

Intense red color with violet reflex.
Aromas of complex and mixed cherries and plums.
It has a long finish, delicated and well done.

Time in bottle: 6 months.

Service Temperature: 16° - 18° C

BODEGAS
STAPHYLE
MENDOZA - ARGENTINA