



## STAPHYLE MALBEC 2008



### VINEYARD

Location: Ugarteche – Lujan de Cuyo – Mendoza

Training system: High trellis.

Yield: 65 quintals per hectare

Irrigation: Dripping irrigation

Age of the vineyard: 27 years

Alcohol content: 13, 50 % v/v

### VINIFICATION

The harvest was done in April 2008, at its polyphenolic maturity.

Selected yeasts were added. Ph was corrected through classic maceration and controlled temperature of 27°C for 18 days.

### AGING

The wine was aged in French oak barrels for 9 months creating a perfect blend of plums, cherries and subtle hints of vanilla.

During 6 months bottle aging took place, to achieve the best expression of the varietal.

### TASTING NOTES

Color: deep red with violet hues.

Nose: ripe red fruits such as plums and cherries aromas.

Mouth: long on the palate with sweet tannins and deep structure.

Subtle vanilla flavours from the oak aging.

Food pairing: ideal with grilled red meats and well seasoned pasta.

Serving temperature: 16 ° - 18 ° Celsius.