



IRIS

Iris Malbec

Varietal Composition: 100% Malbec



VINEYARD	LOCATION	<i>Ugarteche, Luján de Cuyo, Mendoza</i>
	POSITION	<i>Vertical, Tall.</i>
	PRODUCTION	<i>8 tons per hectár / 4 tn per Acre</i>
	IRRIGATION	<i>Traditional, pure snowmelt water</i>
	AGE	<i>25 years</i>
	ALCOHOL	<i>13,5 %</i>

VINIFICATION

Selected chosen yeast were used and the fermentation was controlled at 25°C, with PH correction and nutrients added. This process was done after 20 days, when the natural malolactic fermentation was finished at 25°C.

Unoaked but it was aged in bottle during 6 months.

TASTING NOTES

It shows a bright red colour, attractive and young and some violet reflex. At the nose it is very fruity. Fresh plumbs and cherries. Ellegant. Medium body, with some velvety tannins.

Temperatura service: *15° - 17° C*

BODEGAS
STAPHYLE
MENDOZA - ARGENTINA

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