

Technical Sheet

Brand: Imperial Stag

Wine: Malbec 2022

Country: Argentina

Region: Mendoza



Vineyard Malbec (1,5 tons/acre, planted in 2009) from San Rafael, Mendoza.

Soil Alluvial soil, mainly composed of sand, silt and gravel. This soil presents great permeability and a little proportion of organic matter. It is irrigated by the Atuel river, which recollect its water from Los Andes mountains.

Harvest By hand in cases of 39 pound.

Winemaking Selection of bunches at the winery. 72 hs of pre-fermentative maceration at 5°C. Alcoholic fermentation in stainless steel tanks under controlled temperatures between 27°C and 30°C. Spontaneous malolactic fermentation. Maturation: french oak barrels, 500 liters Boutes Grand Reserve. Total maturation: 12 month.

Technical Information Alcohol: 14.5 Total Acidity: 5.8 g/l Ph: 3.3 Production: 5500 bottles

Tasting notes Intense and bright ruby red color. Aromas of ripe fruit with spicy notes of eucalyptus and licorice. Vanilla and tobacco aromas contributed by the ageing in French oak barrels. Good volume on the palate, balanced, intense with great concentration, sweet flavors, with rotund tannins polished with elegance and sophistication.