

Technical Sheet

Brand: Imperial Stag

Wine: Iconic Red 2022

Country: Argentina

Region: Mendoza

Vineyard: Malbec (2,5 tons/acre, planted in 2007), Syrah (3,5 tons/acre, planted in 2009) and Cabernet Franc (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 material. 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: the three varietals age separately for 8 months in french oak barrels of 500 and 225 litres. After that, the blend is made and the resulting wine (55% Malbec, 30% Syrah and 15% Cabernet Franc) ages another 4 months in oak. Total maturation: 12 month in new French oak.

Technical Information Alcohol: 14.5 Total Acidity: 5.7 g/l Ph: 3.42 Production: 5500 bottles

Tasting notes Bright and intense, full bodied red wine with violet hues at the lips. Elegant and savory, with silky persistence. Captivating aromas of currants, raspberries and other red fruits. Distinct tobacco and chocolate aroma melded with honey and amalgamated notes of pepper and nuts from its passage through French oak barrels.
Serving temperature: 15 -16 °C

