

Imperial Stag Reserva Iconic Red Argentina – Mendoza

This is a single vineyard planted with Malbec and Syrah with low yields (2.5 ton per acre for the Malbec and 3.5 ton per acre for the Syrah).

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.

Appellation	Mendoza
Varietal(s)	55% Malbec and 45% Syrah
Aging	Harvest by hand. Selection of bunches at the winery. 72 hours 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 two varietals age separately for 8 months in French oak barrels of 500 and 225 liters. Then the blend is made and the resulting wine ages another 4 months in oak. Total maturation: 12 months in new French oak.
Soil Type	Alluvial soil, mainly composed of sand, silt and gravel
Food pairing	Venison, duck, lamb and strong cheeses
Size	6/750ml
UPC	7 84585 02826 9