

Imperial Stag Malbec

Imperial Stag Wines

Argentina - Mendoza

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.

RS: 1.8g/L

TA: 5.8 g/L

Specifications

Wine Type	Red
Varietals	100% Malbec
Age of Vines	Average 15 years
Agricultural Practices	Sustainable
Soil type	Alluvial soil, mainly composed of sand, silt and gravel.
Vinification	Harvested by hand in 39 pounds cases. Selection of bunches at the winery. Carefully destemmed. 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. Pisonage by hand. Maturation: 12 months in french oak barrels (Boutes: grand reserve) of 500 and 225 litres. Ageing in bottle for 6 months.
Production	458 (9-liter cases)
Pairings	Perfect companion for red and game meats, pasta, stews, rice and a variety of winter cuisine dishes.



Codes, Weights and Measures

UPC	7 84585 03159 7
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03159 4
Case Weight	20
Cases/Pallet	110
Layers/Pallet	22
ABV	14.50%

SRP

\$ 40.99 USD
750mL Bottle