

# HONOR FELIPE STAITI

*by Marcelo Pelleriti*



## BLEND

MALBEC 75% - CABERNET FRANC 25%

## VINEYARDS

Vista Flores, Valle de Uco Mendoza.  
1050msl (3450ft). High density trellis.

## WINE-MAKING PROCESS

Cofermented Malbec – Cabernet Franc.  
Micro-winemaking method. Aged 24 months  
in French oak barrels, 40% new, 60% second.  
18-month bottle storage.

## PAIRING

Matches perfectly with cured cheeses and stuffed  
pastas. Can also be paired with a Portobello Risotto.  
Good companion of roasted red meats.

## SUGGESTED SERVING TEMPERATURE

14° - 16° C (57°F)

## NUMBER OF BOTTLES

1500.



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