

Euforia

FELIPE STAITI

SYRAH

VINEYARDS

Vista Flores, Valle de Uco, Mendoza.

1.050 msl (3450 ft). High density trellis.

VINIFICATION

Cold maceration at 7° C for 5 days.

Alcoholic fermentation takes place at controlled temperature in stainless steel tanks.

Malolactic fermentation occurs in French oak barrels.

AGING

100% of the wine is aged for 12 months in 225-liter French oak barrels of 2nd and 3rd use.

Subsequently it rests in the bottle for 6 months.

TASTING NOTES

Intense red colour. Very expressive. Spice and red fruit aromas. Smooth and elegant in the mouth.

PAIRING

Recommended with red meats, turkey, and pork.

Goat cheese with herbs.

SUGGESTED SERVING

14° C (57°F)



FELIPE STAITI WINES