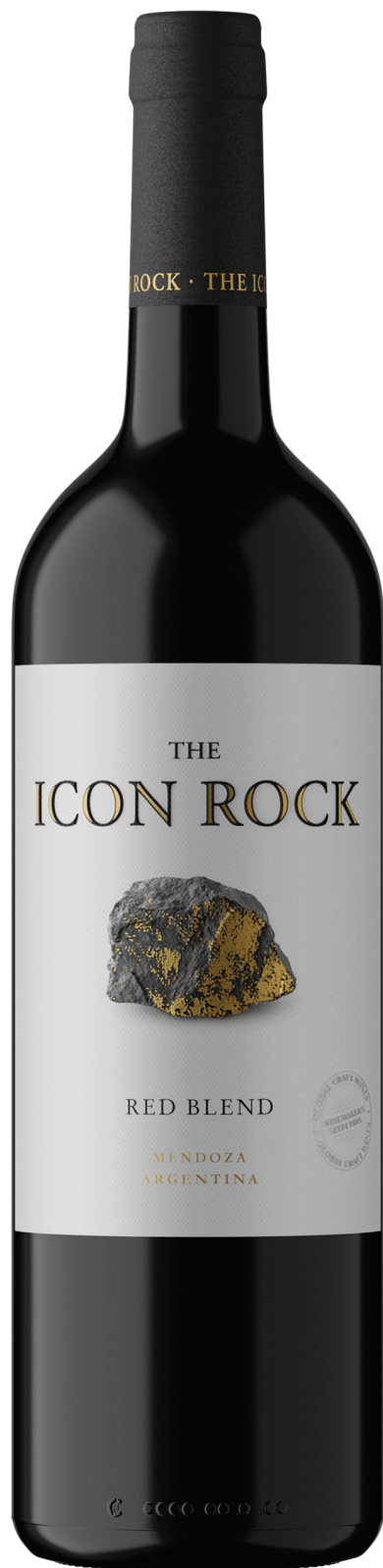


THE ICON ROCK



RED BLEND

GRAPE VARIETAL 50% Syrah – 30% Cabernet Sauvignon – 20% Malbec

VINEYARDS Mendoza, Argentina

PROCESS Grapes are hand harvested and destemmed. Fermentation occurs with wild yeasts. Maceration is done in small concrete vats for a minimum of 25 days at 77–81 °F. Natural malolactic fermentation is followed by 12 months of aging in French oak barrels.

TASTING NOTES Notes of black and red fruit harmonize with a hint of spice, concluding with chewy tannins.

DRINKING TEMPERATURE 60 °F – 64 °F

ALCOHOL 14%

ACCOLADES 91pts, v2022, James Suckling



The Mendoza wine growing region is one of the most prominent and renowned wine regions in Argentina, located at the foothills of the Andes mountains. Its high altitude, sunny climate, and diverse terroirs create an ideal environment for cultivating premium grape varieties.

