

# Familia Mayol Finca Montuiri

**VINTAGE: 2006**

**Appellation:** Luján de Cuyo

**Varietal / Blend:** Malbec 100%

## VINEYARD

**Montuiri Vineyard:** Altitude 920 meters (3,018 feet) Luján de Cuyo, Mendoza.

**Trellis System:** V.S.P.

**Year of Vines:** 1926

**Soil Type & Composition:** Round rocks on Alluvional grounds of deep and excellent drainage.

**Case Production:** 240 cases

## ANALYSIS

**Alcohol:** 14.1%

**Ph:** 3.7

**Total Acidity:** 5.71 gr/ltr

## WINEMAKING

This wine has been made with quality grapes. It took vineyard selection and hard work to reduced yield to 3.0 to 3.5 tons per hectare. We picked a specific lot of 1 hectare and worked from it. The wine was thought and planed one year before it was harvested. More than a year after harvest it was bottled where it remained for one more year of aging before release. Cold maceration for 3 days at 3 Celssius. Fermentation done in open top barrels, induced with selected yeasts. Punch downs four times per day. Malolactic fermentation done in French Barrels after wine was pressed. Free run juice and low bar pressed blended together.

## AGEING PROCESS

Sixteen months in french oak barrels. 70% New Oak.

## TASTING NOTES

Mineral earthy notes combined with violets and plums give a powerful sensation on the nose. Soft tannins give sweet sensation and spice seasonings to the palate. Wine was bottled in August 2006.

## WINE CLOSURE

Cork.

