

Familia Mayol Malbec

Appellation: Mendoza, Argentina

Varietal / Blend: Malbec 100%

VINEYARD

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

Sebastian Vineyard: Altitude 1.070 meters (3,509 feet) Tupungato, Mendoza.

Pircas Vineyard: Altitude 1.200 meters (3,937 feet) Vista Flores, Tunuyan, Mendoza.

Case Production: 1,350 cases

ANALYSIS

Alcohol: 14.8%

Ph: 3.6

Total Acidity: 5.88 gr/ltr

WINEMAKING

I looked forward to make the 'emblematic' malbec from Mendoza. I chose grapes from our Lujan de Cuyo vineyard for this purpose, being the oldest and most traditional wine growing area in Mendoza and the first DOC for Malbec. Harvest done in 18 kilograms boxes. Destemmed but not crushed (whole berries). Prolonged maceration in small temperature controlled stainless steel tanks. Four tanks were used. Different yeasts used in separate tanks for complexity. Cold maceration at 4 °C for four days. Fermentation with three daily pump-overs. Macerated on the skins for thirty-four days. Maximum fermentation temperature reached a peak of 31°C (87.8°F.) Malolactic fermentation occurred naturally.

AGEING PROCESS

Twelve months in *neutral* french oak barrels. Only 30% new.

TASTING NOTES

Intense red violet color. Blackberry, plums and boysenberry with sweet toast aromas. Spice and mineral notes with a long finish. Fresh acidity keeps it mouthwateringly fresh. Sweet tannins blended with oak provide complexity and a velvety and a long mouth final. Balanced, completely mature!

WINE CLOSURE

Cork.

