



# FAMILIA MAYOL

## FINCA PIRCAS

This wine comes from the Finca Pircas in Uco Valley, at 3478 feet. Sub soil type: round rocks on deep alluvial deposits with excellent drainage. Fermentation initiated with indigenous yeasts, with a small percentage of passito malbec was added to the fermenting must. Transferred by natural gravity into French oak barrels where malolactic fermentation was spontaneously produced.

<b>Brand:</b>	Familia Mayol
<b>Region:</b>	Mendoza
<b>Varietal:</b>	Malbec
<b>Color:</b>	Red
<b>Alcohol:</b>	15.5%
<b>Size:</b>	750ml
<b>Aging:</b>	10 months in 30% new French oak
<b>Country:</b>	Argentina
<b>Serving temperature</b>	50°F
<b>Food pairing:</b>	Red meat

**TASTING NOTES:** Dark and inky with rich, creamy mouth feel. Tobacco, coffee, and pepper at the end.