

FAMILIA MAYOL

CUATRO PRIMOS

Malbec provides a velvety and medium sweet tannins in taste. The final result is a wine that surrenders a brooding bouquet exhibiting notes of wood smoke, mineral, Asian spices, incense, graphite and assorted black fruits. In the glass it has a racy personality, complexity, and good volume and length. This savory effort will benefit from 2-3 years of additional cellaring before the wine is released.

"Our wines are produced from grapes cultivated at our own vineyards that have alluvial soils and scarce rainfall. They are fermented separately in small batches. Our aim is to produce wines with unique soil and varietal character."



VARIETAL: Malbec blend

FARMING PRACTICES: Practicing organic

ELEVATION / EXPOSURE: Varied

SOIL: Varied

HARVEST TECHNIQUE: By hand

YEAST: Indigenous

FERMENTATION: Temperature controlled stainless steel

MALOLACTIC: Full

MATURATION: 12 Months in French oak barrels (30% new)

ALCOHOL: 14-14.5%

FINED: None

FILTERED: Light

COUNTRY: Argentina

REGION: Mendoza - Uco Valley (High Altitude)

SUBREGION & VINEYARD: Vista Flores (Finca Pircas), Lujan de Cuyo (Finca Montuiri), Tupungato (Finca Sebastian)