

FAMILIA MAYOL

As the owner/winemaker at Familia Mayol, Matias Mayol comes from a family that is deeply rooted to the vineyard. In the early 1900's, his grandfather left his vineyards in Spain for Mendoza, where the family settled, planted grapes and lived on the land.



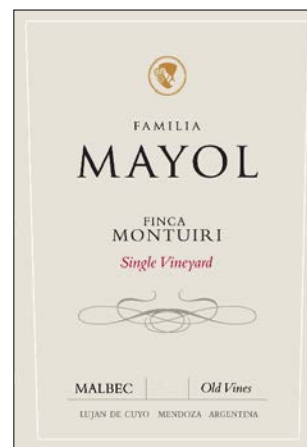
In the vineyard, Matias practices sustainable farming, turning the vineyards organic, one vineyard at a time. “Mendoza has dry conditions,” says Matias, so he employs “sulfur two times a year to prevent fungus, only if it’s needed. I work a lot with leaf removal, so the clusters are completely exposed to sunlight and wind...the skins of the grapes get thicker, increasing the polyphenols. We have huge mountain ranges that stop the Pacific Ocean influence...summer rains are short and scattered. Most of the rain falls in winter...it’s like a grape’s paradise.”

Because most Argentine wines tend to be lower in acidity, Matias focuses most of his attention to the vineyard. Leaf pulling yields higher acidity, he says, which enables better food pairings. He employs drip irrigation and some of his vines have their original rootstock.

At Familia Mayol, the grapes are hand harvested and destemmed without crushing. Matias starts with natural yeasts and after the fermentation picks up, he adds selected yeasts because the sugar is so high, he wants to ensure that the fermentation finishes.

“For our higher end wines, Cuatro Primos, Pircas, Montuiri, I go for the terroir,” says Matias. “If I have them [the wine] in the bottle, and I don’t think they’re worth their value, I won’t sell them. I’d rather keep them and sell at a discounted price in the winery, and not export. Quality is our business.”

Finca Montuiri Malbec



Varietal/Blend: Malbec

Farming Practices: practicing organic

Elevation: 3,020 ft

Soil: Franco Arinoso – sandy clay / no rocks

Vine Training: pergola

Year Vines Were Planted: planted in 1926
prephyloxera

Yeast: indigenous

Fermentation: temperature controlled stainless steel
tanks

Malolactic: yes

Maturation: 18 months in 50% new French oak
barrels

Alcohol: 14%

Fined: none

Filtered: light

Country: Argentina

Region: Mendoza

Subregion: Lujan de Cuyo

Vineyard: Montuiri

Vineyard Size: 6.5 ha.

This wine comes from a single block of old vines from the Finca Montuiri vineyard in Lujan de Cuyo, Mendoza. Lujan de Cuyo is the first DOC in Argentina, with characteristics unlike any other region in the world: continental climate, sunny days, very low humidity- 8 inches a year. Due to its proximity to the Andes Range, the vines are planted at some of the highest altitudes in the world. Planted in 1926 at 3,020 feet. The vines are ungrafted, planted in Sandy Clay soil. There is less wind and rain in Lujan de Cuyo and so the fruit is a bit more expressive than in his other vineyards.