



HACIENDA DEL PLATA

Mayoral

WINEMAKER'S SELECTION



COMPOSITION

100% Malbec

ESTATE

Luján de Cuyo, Mendoza.

WINEMAKING

Fermentation through floating cap. A maceration is done before the fermentation process during 8 days at 6-8°C (42.8-46.4°F) in CO₂ atmosphere, avoiding any type of oxidation and extracting all beneficial components wished to be present at that temperature. Then, the temperature is risen to begin the process of alcoholic fermentation with selected yeasts. During this process, the temperature oscillates from 25 to 27 °C (77 to 80.6°F) for 15 days, reaching a maximum of 30°C (86°F). At this stage, we perform different actions daily, such as plunging the cap, racking and returning and pumping over. Once the alcoholic fermentation is over, we perform a maceration post fermentation of about 35 days through a periodic control through tasting, being the best moment to draw off the wine tank. A soft pressing is done in the pomaces through hydraulic pressing, only extracting the flower wine. The performance grape-wine is of a 65%.

MAIN FEATURES

Alcohol 14,50 % / Total Acidity 5.5g/l. / PH 3.7

AGEING

The Mayoral Grand Reserve wines are left in French oak barrels for 18 months at 15-18°C (59-64.4°F) to begin their malolactic fermentation. Once this is finished, the blending of the wine begins according to the evolution of each of the barrels, being aged in bottles, from 8 to 10 months before being ready to be commercialized.

TASTING NOTES

An intensely brilliant red with hints of black and purple. Predominance of red fruits, such as cherries and plums with spices and a slight hint of vanilla and clove. The integration of wood is paramount, respecting the identity of the vineyard. In mouth is strong in such a way that it demonstrates its unique body. Unctuous, of great concentration, enveloping with soft tannins. Balanced and elegant, with great tenacity.