



## Grand Vin Son Mayol 2017

Bodega Son Mayol

<b>Type</b>	Red wine
<b>Origin</b>	Spanien, Mallorca
<b>Producer</b>	Bodega Son Mayol Mallorca
<b>Classification</b>	Vin de la Terra Mallorca / MO
<b>Expansion</b>	24 months in French barriques
<b>Contents</b>	75 cl
<b>Vintage</b>	2017
<b>Enjoyment phase</b>	up to 12 years
<b>Serving temperature</b>	16 - 18°C
<b>Alcohol content</b>	14.5 %
<b>Grape varieties</b>	Merlot 15 %, Cabernet Sauvignon 85 %
<b>Article no</b>	20689618

### Comments

The grapes for this wine are made from 12 ha -29.65 hectares of Cabernet Sauvignon vineyards and 32 ha -79 hectares of very old Monastrell, with very low yields. The grapes are harvested with small baskets to avoid bruising. The grapes are taken to triage tables where the best are selected. These spend 24 months in French and American oak barrels where they acquire a very typical complexity.

### Pairing

Rice, pasta (noodles, spaghetti, macaroni), vegetables, mushrooms, stewed meats, sausages, pork, roasts, red and / or white meats with sauces, grilled meats, short or medium cheese.

### Tasting notes

The wine displays a glassy opaque crimson color with an expressive nose of pain grating, undergrowth, brier, mineral, blueberry and blackberry fruit resulting in a plush, opulent wine, with great density, savory flavors and a long finish.