



Grand Vin Son Mayol

VdT Vi de la Terra Mallorca, Bodega Son Mayol,
2018

1500 ml

CHF 139.50

instead of CHF 179.–

Art. nr. 37045818

French nobility with Mediterranean charm characterize this wine of exceptional quality. As a silk fan, its bouquet opens on notes of orange flower, lavender and rose, on pomegranate, fig and dried fruits, and on forest honey, marzipan and noble wood. Its aroma richness, fine ground tannins and elegant opulence are simply enchanting. Made by a master, it's plainly sublime!

Origin:	Spain / Mallorca
Grape variety:	Cabernet Sauvignon, Merlot
Maturity:	4 to 15 years
Serving temperature:	16 to 18 °C
Drinking suggestion:	Hot Asian dishes, Coq au vin, Roasted lamb gigot, Pork fillet with plums, Wild fowl, Wild boar entrecôte with Spätzli
Vinification:	fully destemmed, stamped by foot, fermentation in wooden barrel, Pumping over, fermentation at low temperatures, fining
Harvest:	hand-picking, strict selection, in small boxes
Maturation:	in new barriques
Bottling:	filtration
Maturation duration:	14 months
Volume:	14.5 %



Certified integrated production



Vegan

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Tannins



Body



Length

