

## DURIGUTTI MALBEC



Their standard Malbec bottling, Durigutti's Malbec "Clásico" represents what the brothers do best: combine elegance with rusticity. While this is in many ways due to the two differing backgrounds the brothers bring to the table, it is also largely due to the fruit. High altitude fruit from La Consulta adds structure, depth, and power, while bright fruit from Vistalba adds brightness and supple texture. Fermented by native yeast fermentation and aged in new American oak for twelve months. Unfined and unfiltered. A terrific everyday drinker!

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