

DURIGUTTI

Malbec 2021

GRAPE: MALBEC 100%

ORIGIN

40% La Consulta, San Carlos, Uco Valley.

Vineyard planted in 1940.

50% Las Compuertas, Luján de Cuyo.

Vineyard planted in 1928.

10% Medrano

Vineyard planted in 1948.

Old masal selection vines, planted in high density (7200 plants per hectare) and with a yield of 1 plant per bottle. Flood irrigation. Mix of stony sandy loam soil and frank sandy loam soil

WINEMAKING

HARVEST: Manual, during first fortnight of April 2021. Reception at the winery in boxes of 18 kilos, simple selection.

PROCESS: Cold maceration during 7 days at 7° C. Alcoholic fermentation with native yeasts during 20 days at 25–27° in concrete tanks without epoxy and 3 daily pump-overs. Malolactic fermentation in 500 liters 3rd and 4th use French oak barrels during 30 days. Aged for 6 months in the same French oak barrels and 3 more months in concrete tanks without epoxy.

BOTTLED: January 2022. This wine has not been clarified, stabilized neither filtered. Vegan certified wine.

ALCOHOL: 13,9% / **TOTAL ACIDITY:** 5,6 / **PH:** 3,55 / **RESIDUAL SUGAR:** 1,8 gr/l

TASTING NOTES

Dark cherries, blueberries, plums, lavender, earth and cloves on the nose. Medium-bodied with velvety tannins. Creamy, with rich blue-fruit character. Flavorful finish. We recommend consuming it at a temperature between: 15°-18°.

WINEMAKERS: HÉCTOR AND PABLO DURIGUTTI



DURIGUTTI
FAMILY WINEMAKERS EST. 2002

durigutti.com @duriguttiwinemakers @DuriguttiWines

