

# GUARDIANES DEL CERRO

BY Durigutti

## VERMUT BIANCO

Italian style vermouth

**VARIETY:** Pedro Ximénez

**ORIGIN:** Las Compuertas, Luján de Cuyo, Mendoza.

### WINEMAKING

Made with grapes in an optimal state of ripeness and health, destemmed and gently pneumatically pressed. The must is cold decanted in stainless steel tanks for one day. Then the clean part is separated to ferment at a low temperature, between 15-18° C, while the lees are separated by cold and gravity. After fermentation, the wine is racked, keeping part of the lees.

Stabilization is carried out by natural winter cold, subjecting the wine to temperatures below 5° C for at least a week to precipitate the bitartrates. Once this process is finished, the wine is prepared to meet with the botanists. A proportion of our mountain botanicals are macerated in alcoholate (ethyl alcohol solution) and others in base wine fractions. At the end of the maceration, which is defined by tasting, the components are assembled, where the macerated botanicals, the wine and the must that provide the sugar for this vermouth are amalgamated.

**BOTANICS:** Jarillas macho, Larrea Cuneifolia, Larrea Divaricata, Alpataco, thyme, piquillín, aguaribay fruits, Acacia flowers, Carqueja, Wormwood, carob fruits, hawthorn, chañar drupes.

**TASTING NOTES:** Pale yellow in color with golden highlights, on the nose it is intense and fragrant, highlighting the herbaceous notes of jarilla and thyme and in the background the profiles of pepper, expectorant herbs and flowers. Fresh and powerful aroma that invites you to try it again to discover even more of its aromatic palette. On the palate it is soft and elegant, with a balanced sweetness and fair bitterness. Persistent and complex aftertaste where the perfumes of the mountain stand out.

**Alcohol:** 15%.

**Total acidity:** 6.8 gr/l

**Total sugar:** 140 gr/l.



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