

# GUARDIANES DEL CERRO

BY Durigutti

## VERMUT ROSSO

French style vermouth

**VARIETY:** Cordisco

**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, llaulín, aguaribay fruits, olivillo, acacia flowers, carqueja, wormwood, carob fruits, hawthorn, chañar drupes

**TASTING NOTES:** Pinkish-mahogany in color with coppery highlights, it presents itself on the intense and fruity nose, highlighting the fruity notes in the spectrum of nectarines and cherry along with herbaceous notes of sage, thyme and carqueja, among others. Intense and enveloping aroma. In the mouth it shows weight and consistency, with a round mid palate and a long finish with a powerful herbaceous and spicy aftertaste. Very pleasant bitter aftertaste with sweet notes.

**Alcohol:** 17%

**Total acidity:** 5.9 gr/l.

**Total sugar:** 70 gr/l.



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