

DURIGUTTI

FAMILIA

2020

GRAPES: 85% Malbec (Lunlunta y La Consulta), 5% Cabernet Franc (Altamira), 3% Petit Verdot (Vistaflores), 3% Cabernet Sauvignon (Gualtallary), 2% Syrah (Agrelo), 2% Bonarda (Agrelo).

ORIGIN

Lulunta y Agrelo, Luján de Cuyo.

Vineyard planted in 1938 in Lunlunta (Malbec), in 1947 in Agrelo (Bonarda) and in 1973 in Agrelo (Syrah). Altitude between 900 and 980 m.a.s.l.

La Consulta, Vistaflores, Altamira and Gualtallary, Valle de Uco.

Vineyard planted in 1947 in La Consulta (Malbec), in 2007 in Vistaflores (Petit Verdot), in 1999 in Altamira (Cab. Franc), and in 2005 in Gualtallary (Cab. Sauvignon). Altitude between 1150 and 1360 m.a.s.l.

Mass selections of ancient genetic load, vineyards planted in high density (between 7,200 and 5,500 plants per hectare) with a yield of 3 plants per bottle. Flood irrigation. Low trellis system. Alluvial soils, with mainly sedimentary rocks with a fine proportion of sand.

WINEMAKING

HARVEST: Manual, during the first fortnight of April 2020. Reception in the winery in 18-kilo boxes, double sorting table.

PROCESS: Cold maceration at 12° C for 1 day. Alcoholic fermentation with indigenous yeasts for 18 days at temperatures between 26°-28° C with 4 daily pump-overs. Malolactic fermentation in 100% second-use French oak foudres between 20-22° C for 25 days. Aged in the same barrels for 24 months.

BOTTLING: June 2022. This wine has not been filtered. Naturally clarified and stabilized Limited edition.

ALCOHOL: 14,6% / **TOTAL ACIDITY:** 5,62 / **PH:** 3,66 / **RESIDUAL SUGAR:** 1,93 gr/l

TASTING NOTES

Dark purple in color. On the nose, it offers ripe fruits such as plum jam, camphor, and black fruit. Aging contributes spices and vanilla. The wine acquires more nuances as it opens up in the glass. On the palate, it presents a velvety texture and a persistent finish. We recommend consuming it at a temperature between 15°-18° C.

WINEMAKERS: HÉCTOR AND PABLO DURIGUTTI

