

# DURIGUTTI

## Blanc de Blancs 2024

GRAPES: 45% Viognier, 25% Sauvignon Blanc,  
20% Chardonnay, 10% Semillón.

HARVEST: 2024

### ORIGIN

70% Los Árboles, Uco Valley.

20% Agrelo, Luján de Cuyo

10% Alto Valle, Río Negro

Fusion of terroirs with vineyards of mass selections of old genetic load, vineyards of 2010, 2004 and 1970 respectively (between 6000 and 6500 plants per hectare in Uco Valley, 2000 in Agrelo and 2800 in Río Negro), with an average yield of 1 kilo per plant, high trellis. Guyot pruning with a combination of drip irrigation in Mendoza and mantle irrigation in small farms in the south. A mixture of stony sandy soils in Los Árboles, clayey silt in Agrelo and sandy soils based on barda in Alto Valle. Its altitude varies from 1150 m.s.n.m. in Uco at 800 m in Agrelo and 220 m in Patagonia.

### WINEMAKING

HARVEST: Manual, during first week of February 2024. Reception at the winery in boxes of 18 kilos, simple selection with optic selector and grape destemming.

WINEMAKING: FDirect pressing with 10% rachis. Static debourbage. Fermentation 14 days with temperatures of 12-13°C with indigenous yeasts in cement eggs without epoxy. Aged on fine lees for 4 months.

BOTTLED: Beginning at the beginning of October 2024. This wine has not been clarified, stabilized neither filtered.

ALCOHOL: 12% / TOTAL ACIDITY: 6.48 / PH: 3.20 / RESIDUAL SUGAR: 1.80 gr/l

### TASTING NOTES

An eccentric blanc de blancs. White flowers, tropical fruit, honey and herbs on the nose, followed by a delicate chalky texture. A mix of pleasant sensations combine on the palate with fresh white peach and pineapple notes. Balance of freshness and body with good silkiness. We recommend consuming it at a temperature between 8°-12° C.

WIEMAKERS: HÉCTOR AND PABLO DURIGUTTI

