

# DURIGUTTI

## Bonarda 2024

GRAPE: **BONARDA 100%**

### ORIGIN

**60% Agrelo, Luján de Cuyo.**

**40% Ugarteche, Luján de Cuyo.**

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 clayed and stony frank soils.

### WINEMAKING

**HARVEST:** Manual, during first fortnight of April 2024. Reception at the winery in 500 kg bags. Destemming and then selection of the grapes with an optical sorting machine.

**PROCESS:** Cold maceration during 1 days at 10° C. Alcoholic fermentation with native yeasts during 14 days at 26-28° in concrete tanks without epoxy and 3 daily pump-overs. Malolactic fermentation in 500 liters 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:** November 2024. his wine has not been clarified, stabilized neither filtered. Vegan certified wine.

**ALCOHOL:** 14% / **TOTAL ACIDITY:** 5,62 / **PH:** 3,55 / **RESIDUAL SUGAR:** 2,41 gr/l

### TASTING NOTES

Ripe red fruits, plums, chocolate, dried herbs and spice on the nose, followed by medium to full body with soft, velvety tannins and lively acidity to support its juicy red and dark fruits. Lingering finish with notes of orange peel. We recommend consuming it at a temperature between: 15°-18°.

**WINEMAKERS:** HÉCTOR AND PABLO DURIGUTTI



**DURIGUTTI**  
FAMILY WINEMAKERS EST. 2002

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