

DURIGUTTI

Cabernet Franc 2024

GRAPE: **CABERNET FRANC 100%**

ORIGIN

40% Agrelo, Luján de Cuyo.

60% La Consulta, San Carlos, Uco Valley.

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 frank clay and stony sandy soils.

WINEMAKING

HARVEST: Manual, during first fortnight of April 2024. Reception at the winery in bins of 500kg. Destemming, followed by a selection of grains with an optical sorter.

PROCESS: Cold maceration during 1 days at 10° C. Alcoholic fermentation with native yeasts during 15 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 then in concrete tanks without epoxy until bottling.

BOTTLED: November 2024. This wine has not been clarified, stabilized neither filtered. Vegan certified wine.

ALCOHOL: 14% / **TOTAL ACIDITY:** 5,55 / **PH:** 3,63 / **RESIDUAL SUGAR:** 1,80 gr/l

TASTING NOTES

This fragrant red shows lavender, boysenberries and bay leaves on the nose. It's full-bodied, sleek and creamy on the palate, with excellent freshness to the berry fruit and fine-grained tannins. We recommend consuming it at a temperature between: 15°-18°.

WINEMAKERS: HÉCTOR AND PABLO DURIGUTTI



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