

DURIGUTTI

Cabernet Sauvignon 2024

GRAPE: **CABERNET SAUVIGNON 100%**

ORIGIN

40% Agrelo, Luján de Cuyo.

30% Altamira, San Carlos, Uco Valley.

25% La Consulta, San Carlos, Uco Valley.

5% Los Árboles, Tunuyán, 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 stony sandy and frank clay soils.

WINEMAKING

HARVEST: Manual, during third week 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 day at 10° C. Alcoholic fermentation with native yeasts during 16 days at 26-28° in concrete tanks without epoxy and 4 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. This wine has not been clarified, stabilized neither filtered. Vegan certified wine.

ALCOHOL: 14% / **TOTAL ACIDITY:** 5,60 / **PH:** 3,65 / **RESIDUAL SUGAR:** 1,8 gr/l

TASTING NOTES

Bell peppers, currants and sage on the nose of this juicy, mellow red. It's medium- to full-bodied, soft and lightly herbal. We recommend consuming it at a temperature between: 15°-18° C.

WINEMAKERS: HÉCTOR AND PABLO DURIGUTTI



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