

DURIGUTTI

Malbec 2024

GRAPE: MALBEC 100%

ORIGIN

40% La Consulta, San Carlos, Uco Valley.

Vineyard planted in 1940.

50% Las Compuertas, Luján de Cuyo.

Vineyard planted in 1928.

10% Medrano

Vineyard planted in 1948.

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 loam soil and frank sandy loam soil

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 day 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. This wine has not been clarified, stabilized neither filtered. Vegan certified wine.

ALCOHOL: 14% / TOTAL ACIDITY: 5,43 / PH: 3,75 / RESIDUAL SUGAR: -1,8 gr/l

TASTING NOTES

Blueberries, plums and violets on the nose, as well as hints of graphite. It's full-bodied with powdery tannins and a focused finish. We recommend consuming it at a temperature between: 15°-18°.

WINEMAKERS: HÉCTOR AND PABLO DURIGUTTI



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