

DURIGUTTI

“Bonarda” – Mendoza, Argentina



TECHNICAL NOTES

Winemakers: Pablo and Hector Durigutti

Varietal: Bonarda 100%

Appellation: 50% Agrelo, Lujan de Cuyo & 50% Rivadavia

Harvest: Starting the first two weeks of March

Alcohol: 14%

WINEMAKING PROCESS

1- Cold maceration during 5 days at 6°C
2- Alcoholic fermentation with indigenous yeasts during 15 days at temperatures between 25°C and 27°C with 3 daily pump-over.

3- Malolactic fermentation using American and French oak.

4- Aging during 10 months in French barrels.

TASTING NOTES

From the onset, there's pure fruit on the nose along with hints of mint and vanilla. The palate beams with red cherry, plum and chocolate.

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