

DURIGUTTI

“Reserva Cabernet Franc” – Mendoza, Argentina



TECHNICAL NOTES

Winemakers: Pablo and Hector Durigutti

Varietal: Cabernet Franc 100%

Appellation: 50% Tupungato (1959) and 50% Agrelo, Lujan de Cuyo (1958)

Harvest: Starting the last week of April

Alcohol: 14.2%

WINEMAKING PROCESS

1- Cold maceration during 5 days at 5°C
2- Alcoholic fermentation with indigenous yeasts during days with temperature between 27° and 29°C with 3 daily pump-over.

3- Malolactic fermentation using 50% in first use French oak barrels and 50% in second use French barrels.

4- Aging during 16 months in French barrels.

TASTING NOTES

Intense dark red color with blue hints to the nose, spices with balsamic aromas and violets. In the mouth, it is velvety sweet, smooth and persistent tannins. (This wine has not been filtered, fined or stabilized to preserve the natural characteristics of the grape. It may contain some deposits. It is recommended to decant it before serving.



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