

DURIGUTTI

“Cabernet Sauvignon” – Mendoza, Argentina



TECHNICAL NOTES

Winemakers: Pablo and Hector Durigutti

Varietal: Cabernet Sauvignon 95%, Cabernet Franc 4%, Petit Verdot 1%

Appellation: 50% La Consulta, San Carlos, Valle de Uco, 50% Agrelo, Lujan de Cuyo

Harvest: Starting the last week of April

Alcohol: 13.6

WINEMAKING PROCESS

- 1- Cold maceration during 5 days at 6°C
- 2- Alcoholic fermentation with indigenous yeasts during 26 days with temperature between 27° and 29°C with 4 daily pump-over.
- 3- Malolactic fermentation using American oak.
- 4- Aging during 12 months in French barrels.

TASTING NOTES

Red ruby color with some bluish hints. On the nose it is spicy and smoky with aromas of red fruits such as blackberry and raspberry. On the palate it is robust with sweet, balanced tannins and velvety finish. (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.

**Global Wines**

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