

DURIGUTTI

“Malbec” – Mendoza, Argentina



TECHNICAL NOTES

Winemakers: Pablo and Hector Durigutti

Varietal: Malbec 100%

Appellation: 40% La Consulta, San Carlos, Valle de Uco, 40% Lujan de Cuyo, 20% Medrano

Harvest: Starting the firsts of April

Alcohol: 14%

WINEMAKING PROCESS

1- Cold maceration during 11 days at 7°C

2- Alcoholic fermentation with indigenous yeasts at temperatures between 25° and 27°C with 3 daily pump-over.

3- Malolactic fermentation using American oak.

4- Aging during 10 months in American barrels.

TASTING NOTES

Lush, with boysenberry, plum sauce, dark licorice and fruitcake flavor that are held together by a juice underpinning. Licorice and fruitcake notes take an encore on the finish.

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