

# DURIGUTTI

“Familia” – Mendoza, Argentina



## TECHNICAL NOTES

**Winemakers:** Pablo and Hector Durigutti

**Varietal:** Malbec 85% (*Lunlunta y La Consulta*) Syrah 5% (*Agrelo*) Bonarda 4% (*Agrelo*) Cabernet Franc 3% (*Altamira*) Cabernet Sauvignon 3% (*Gualtallary*)

**Harvest:** Starting the second week of April, by hand in 17kg plastic boxes

**Alcohol:** 14.6%

## WINEMAKING PROCESS

- 1- Cold maceration during 9 days at 8°C, and half during 7 days at 5°C
- 2- Alcoholic fermentation: 70% in French barrels and 30% in American barrels.
- 3- Malolactic fermentation using French oak.
- 4- Aging during 24 months in French barrels.

## TASTING NOTES

A very dark, rich style, with braised fig, bittersweet cocoa, coffee, plum reduction and loam notes that are woven together as they rumble through a muscular finish.



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