

DURIGUTTI

“Gran Reserva Malbec” – Mendoza, Argentina



TECHNICAL NOTES

Winemakers: Pablo and Hector Durigutti

Varietal: Malbec 100%

Appellation: 50% Uco Valley, 50% Lujan de Cuyo

Harvest: 2012

Alcohol: 14.5%

WINEMAKING PROCESS

Type of harvest: Manual.

Reception at the winery: Boxes of 18 k, simple selection.

Alcoholic fermentation: With native yeasts during 23 days at temperatures between 27° and 29° C with 4 daily pump-overs.

Malolactic fermentation: 100% in 2nd use French oak vats.

Aging: During 18 months in the same vats.

TASTING NOTES

Thanks to its long aging (18 months in barrels) is complex to the nose, with wood in first line, red and black fruit in the background. The palate is intense and slightly tight tannins, with ripe flavor and a long lush finish.

Recommended temperature of service between 15° and 18° C



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