

DURIGUTTI

“Reserva Malbec” – Mendoza, Argentina



TECHNICAL NOTES

Winemakers: Pablo and Hector Durigutti

Varietal: Malbec 98%, Cabernet Franc 2%

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

Harvest: Starting the firsts of April by hand

Alcohol: 14.5%

WINEMAKING PROCESS

1- Cold maceration during 15 days at 6°C

2- Alcoholic fermentation with indigenous yeasts at temperatures between 27° and 29°C with 4 daily pump-over.

3- Malolactic fermentation using American oak.

4- Aging during 10 months in American barrels.

TASTING NOTES

Ripe and racy, with a briary underpinning to the focused beam of raspberry and boysenberry fruit. The finish is layered with mocha and licorice notes.

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