

Durigutti

Region:
Mendoza

Grapes:
Cabernet Sauvignon

ABV:
13.9%

What:

Sourced from two origins of equal presence, Agrelo and La Consulta, this robust Cabernet with a velvety finish and well balanced tannins includes a touch of Petite Verdot and Cabernet Franc. This wine was aged 12 months in French oak barrels.

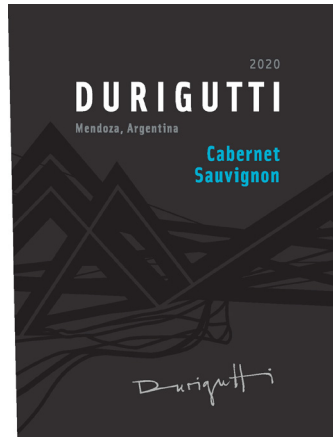
Where:

Old masal selection vines, planted in high density (7200 plants per hectare) and with a yield of of 1 plant per bottle. Flood irrigation. Mix of frank clay and stony sandy soils. Manual, during last week of March 2021. Reception at the winery in boxes of 18 kilos, simple selection. PROCESS: Cold maceration during 5 days at 10o C. Alcoholic fermentation with native yeasts during 22 days at 25-27o in concrete tanks without epoxy and 3 daily pump-overs. Malolactic fermentation in 500 liters 3rd and 4th use French oak barrels during 30 days. Aged for 6 months in the same French oak barrels and 3 more months in concrete tanks without epoxy.

Barcode:
7798152260351

Sales Info:
750ml ,Case12 ,39.79 lb.

Palletization:
70 cases / 5 Layers



Food Pairings:

Roasted Salmon with Beets and Herb Vinaigrette

Tasting Note:

Black fruit, dark plums, tobacco leaves, violets and allspice on the nose. Bubblegum, too. Medium-bodied with sleek tannins. Fruity and flavorful with some candied-fruit character. We recommend consuming it at a temperature between: 15o-18o.

