

Durigutti

Region:
Mendoza

Grapes:
Cabernet Franc

ABV:
13.9%

What:

70/30 is the proportion of grapes sourced from Agrelo and La Consulta and the amount of French to American oak where the wine was aged 12 months. This wine is intense with spiced notes and nice weight on the palate.

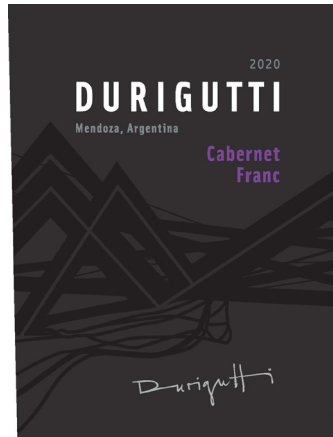
Where:

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:
7798152260948

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.

