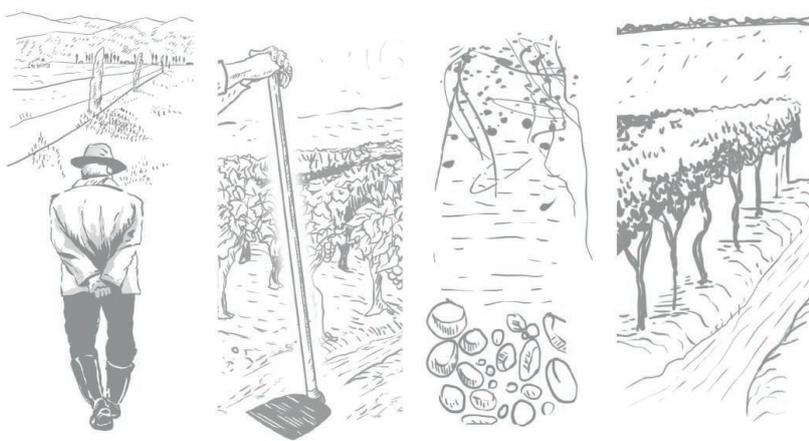


DURIGUTTI PIE DE MONTE

VITICULTORES DE
LOS ANDES



MALBEC 2019

FINCA RUANO



WINEMAKING:

HARVEST: 2019

GRAPE: 100% Malbec

ORIGIN: FINCA RUANO

VISTALBA, LUJÁN DE CUYO.

VINEYARD ALTITUDE: 1020 m.a.s.l.

YEAR PLANTED: 2008.

DENSITY: 5500 plants per hectare.

YIELD: 1 plant per bottle.

CONDUCTION: Low trellis.

VINEYARD MANAGEMENT: Conventional in the process of converting to organic. Massal selection of vines with venerable genetic heritage.

SOILS: Clay with rocky subsoils, varied.

TASTING NOTES:

Bright purple in hue combined with notes of plum and sour cherry setting the tone in the nose alongside violet and white pepper aromas. It's relaxed in the mouth, and the freshness keeps the wine light on its feet. It's skinny in spite of the fairly voluminous tannins. A modern interpretation of Luján de Cuyo.

Recommended temperature for consumption: 16-18° C.

WINEMAKERS: Héctor and Pablo Durigutti

TECHNICAL INFO:

HARVEST DATE: First fortnight of March 2019.

TYPE HARVEST: Manual.

RECEPTION AT THE WINERY: Boxes of 18 kilograms. Doble selection.

MACERATION: Concrete eggs, 46 days at 12° C.

ALCOHOLIC FERMENTATION: With native yeasts during 25 days at temperatures between 22-24° C.

MALOLACTIC FERMENTATION: In concrete eggs of 3000 liters.

AGING: 11 months in the same concrete eggs.

BOTTLING: July 2020. This wine has not been stabilized, filtered or clarify.

ALCOHOL: 13,9%

TOTAL ACIDITY: 5,98

Ph: 3,53

RESIDUAL SUGAR: 1,8

PACKAGING:

Bottle of 750 ml.

Box lying dow x 6.



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