

# DURIGUTTI PIE DE MONTE

VITICULTORES DE  
LOS ANDES



**MALBEC 2019**

FINCA ZARLENGA



## WINEMAKING:

**HARVEST:** 2019

**GRAPE:** 100% Malbec

**ORIGIN:** FINCA ZARLENGA

LOS ARBOLES, UCO VALLEY.

**VINEYARD ALTITUDE:** 1300 m.a.s.l.

**YEAR PLANTED:** 2007.

**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:** Alluvial. Mainly sedimentary rock with fine grain sand.

## TASTING NOTES:

The intense nose presents notes of jarilla and fresh plum with hints of blackberry, herb and black tea. Juicy and intense in the mouth with diaphanous flavors and good freshness, this is a young, refreshing and very drinkable red.

Recommended temperature for consumption: 16-18° C.

WINEMAKERS: Héctor and Pablo Durigutti

## TECHNICAL INFO:

**HARVEST DATE:** Second fortnight of March 2019.

**TYPE HARVEST:** Manual.

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

**MACERATION:** Concrete eggs, 3 days at 10° 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:** May 2020. This wine has not been stabilized, filtered or clarify.

**ALCOHOL:** 13,9%

**TOTAL ACIDITY:** 5,78

**PH:** 3,46

**RESIDUAL SUGAR:** 1,8

## PACKAGING:

Bottle of 750 ml.

Box lying dow x 6.



**DURIGUTTI**  
FAMILY WINEMAKERS SINCE 2002

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