

# DURIGUTTI PIE DE MONTE

VITICULTORES DE  
LOS ANDES



**MALBEC 2019**

FINCA LAS JARILLAS



## WINEMAKING:

**HARVEST:** 2019

**GRAPE:** 100% Malbec

**ORIGIN:** FINCA LAS JARILLAS  
GUALTALLARY, UCO VALLEY.

**VINEYARD ALTITUDE:** 1360 m.a.s.l.

**YEAR PLANTED:** 2005.

**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/fluviial with high calcium carbonate content and mainly intrusive rock.

## TASTING NOTES:

Dark purple in hue. The aromas include ripe plum and blackberry with herbs and touches of liqueur. Juicy and energetic on the palate, the freshness combines with delicate tannins to constrict the flow a little. The flavorful, fruity finish lingers at length.

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, 5 days at 10° C.

**ALCOHOLIC FERMENTATION:** With native yeasts during 25 days at temperatures between 24-26° C.

**MALOLACTIC FERMENTATION:** In concrete eggs of 3000 liters.

**AGING:** 12 months in the same concrete eggs.

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

**ALCOHOL:** 13,8%

**TOTAL ACIDITY:** 5,95

**PH:** 3,48

**RESIDUAL SUGAR:** 2,02

## PACKAGING:

Bottle of 750 ml.

Box lying dow x 6.



**DURIGUTTI**  
FAMILY WINEMAKERS SINCE 2002

[durigutti.com](http://durigutti.com)



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