

DURIGUTTI PIE DE MONTE

VITICULTORES DE
LOS ANDES



MALBEC 2020

FINCA LAS JARILLAS



WINEMAKING:

HARVEST: 2020

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/fluviol with high calcium carbonate content and mainly intrusive rock.

TASTING NOTES:

The wine is deep purple-black in color, with a complex weave of aroma in this impressive Malbec. It is very deep and pure, with aromas of oregano and a palate that combines intensity and grip with fresh, fruity blackberries, black plum, and classic nuances of Malbec rose petals and tea leaves. This perfumed purity alone is a remarkable testimony to the potential of the terroir, added to the fine-textured tannins, fruit-drenched acidity, and sense of stony finesse engraved in the wine, with sculpted tannins and a lingering finish.

Recommended temperature for consumption: 16-18° C.

WINEMAKERS: Héctor and Pablo Durigutti

TECHNICAL INFO:

HARVEST DATE: First fortnight of March 2020.

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: 11 months in the same concrete eggs.

BOTTLING: July 2021. This wine has not been stabilized, filtered or clarify.

ALCOHOL: 14%

TOTAL ACIDITY: 5,75

PH: 3,48

RESIDUAL SUGAR: 1,80

PACKAGING:

Bottle of 750 ml.

Box lying dow x 6.

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