



Familia Durigutti wines are made by brothers Hector and Pablo Durigutti. Hector first became known for his work with Altos Las Hormigas. He was one of the founding partners and the winery's first winemaker. For the past few years he has been bringing us wines made under his own label. The vineyards have been under organic practices for many years and will soon be certified as such. Only native yeasts are used and filtration is kept to a minimum.

CLASICO - MALBEC



Their standard Malbec bottling, Durigutti's Malbec "Clásico" represents what the brothers do best-combine elegance with a certain blue-collar rusticity.

GRAPE VARIETY

100% Malbec

APPELLATION

40% La Consulta, San Carlos, Valle de Uco (1940), 40% Luján de Cuyo (1928) y 20% Medrano (1948)

WINEMAKING PROCESS

- 1-Cold Maceration during 11 days at 7°C
- 2-Alcoholic Fermentation with indigenous yeasts during 18 days at temperatures between 25° and 27°C with 3 daily pump-over
- 3- Malolactic fermentation using American oak
- 4- Aging during 8 months in American oak
- 5- Bottled in January 2015

This wine has not been filtered, fined, or stabilized in order to preserve the natural characteristics of the grape

It may contain some deposits. It is recommended to decant it before serving.

TASTING NOTES

Lush, with boysenberry, plum sauce, dark licorice and fruitcake flavor that are held together by a juice underpinning. Licorice and fruitcake notes take an encore on the slightly raised finish.

YOUR TASTING NOTES:
