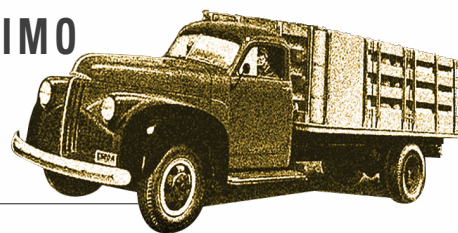


CARA SUCIA

CARA SUCIA BLANCO LEGÍTIMO 2019



VINEYARDS

Origin: Rivadavia, Mendoza.

Vineyard altitude: 450 m.s.n.m.

Year planted: 1940

Density: 3300 plants per hectare.

Yield: 7000 kilograms.

Conduction: pergola.

Vineyard management: 100% organic, mantle irrigation.

Soils: Isandy silt soils.

WINEMAKING

Varietal: Co-fermentation of grapes from the same vineyard: Palomino, Pedro Ximénez, Ugniblanco, Chenin, Moscatel Amarillo, Sauvignonese.

Harvest date: second fortnight of February 2019.

Harvest: manual.

Reception at the winery: in boxes of 18 k.

Maceration: cold, during 48 hours at 5°C.

Alcoholic fermentation: with native yeasts during 20 days at controlled temperatures between 12-15°C in concrete eggs without epoxy.

Malolactic fermentation: in concrete eggs.

Agging: in concrete eggs.

Bottling: September 2019. This wine has not been filtered or clarify.

Alcohol: 14%

Total acidity: 5.92

Ph: 3.40

Residual sugar: 1.92

TASTING NOTES

Greenish yellow, it is expressed with aromas ranging from herbaceous herbs with many fresh herbs to citrus, such as apple and grapefruit. It combines unctuousness and marked acidity in the mouth.

Recommended temperature for consumption: 10°-12° C.

Winemakers: Héctor and Pablo Durigutti.