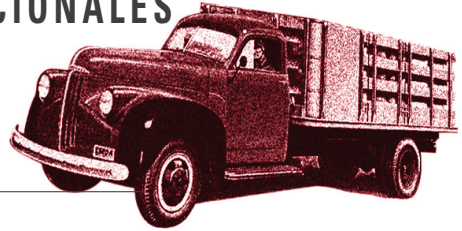


CARA SUCIA

CARA SUCIA CEPAS TRADICIONALES



VINEYARDS

Origin: Rivadavia, Mendoza.

Vineyard altitud: 450 m.a.s.l.

Year planted: 1940

Density: 3300 plants per hectare.

Yield: 7000 kilos.

Vine training system: pergola.

Vineyard management: 100% organic, mantle irrigation.

Soils: sandy silt soils.

WINEMAKING

Varieties: Bonarda, Syrah, Sangiovese, Cardinale, Beiquiñol, Barebera, Buonamico. Co-fermented at the same vineyard.

Harvest date: second fortnight of April, 2018.

Type of harvest: manual.

Reception at the winery: in boxes of 18 k.

Maceration: cold, during 3 days at 5°C.

Alcoholic fermentation: with native yeasts during 20 days at controlled temperatures of 20-22°C in concrete eggs without epoxy.

Malolactic fermentation: in concrete eggs.

Agging: in concrete eggs. Non-wood.

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

Alcohol: 13,6%

Total acidity: 5.44

Ph: 3.50

Residual sugar: -1,80

TASTING NOTES

Red wine with aromas of red fruits like the fresh cherry ripe, dried herbs and rosemary. In mouth combines fruity and gentle tannins with a marked acidity. A modern style to reinterpret the tradition.

Recommended temperature for consumption: 12°-14° C.

Winemakers: Héctor y Pablo Durigutti.

durigutti.com

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