



CARA SUCIA SANGIOVESE

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: sandy silt soils.

WINEMAKING

Variety: 100% Sangiovese. Harvest date: first fortnight of March 2019. Harvest: manual. Reception at the winery: inboxes of 18 k. Maceration: cold, during 7 days at 5°C. Alcoholic fermentation: with native yeasts during 17 days at controlled temperatures between 17-22°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. Total production: 3.000 bottles. Alcohol: 12,3% Total acidity: 6.33 **Ph:** 3.26 Residual sugar: 2.05

TASTING NOTES

It offers a pale red tone and, on the nose, aromas that stand out for the fresh cherry. Medium texture in the mouth, it is a very drinkable wine that combines soft tannins and a markedly natural acidity.

Recomended temperature for consumption: 12°-14° C. Winemakers: Héctor and Pablo Durigutti.

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