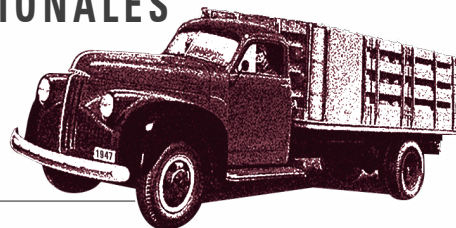


CARA SUCIA



CARA SUCIA CEPAS TRADICIONALES 2021



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 March, 2021.
Type of harvest: manual.
Reception at the winery: in boxes of 18 k.
Maceration: cold, during 3 days at 10°C.
Alcoholic fermentation: with native yeasts during 25 days at controlled temperatures of 23 °C in concrete eggs without epoxy.
Malolactic fermentation: in concrete eggs during 7 months.
Agging: in concrete eggs. Non-wood.
Bottling: December 2021. This wine has not been filtered or clarify.
Alcohol: 13,4%
Total acidity: 5.35
Ph: 3.36
Residual sugar: 1,8

TASTING NOTES

Dark plums and cherries, earth and peppermint on the nose. Medium body with sleek tannins. Juicy and fruity with bright acidity and a succulent finish.

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



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