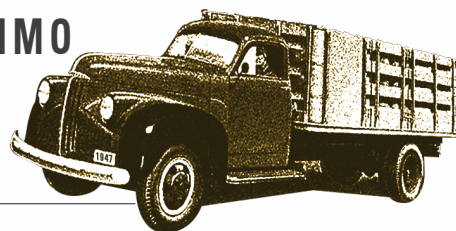


# CARA SUCIA

## CARA SUCIA BLANCO LEGÍTIMO 2021



### 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 March 2021.  
**Harvest:** manual.  
**Reception at the winery:** in boxes of 18 k.  
**Maceration:** cold, during 48 hours at 8°C.  
**Alcoholic fermentation:** with native yeasts during 20 days at controlled temperatures between 13-15°C in concrete eggs without epoxy.  
**Malolactic fermentation:** in concrete eggs for 4 months.  
**Agging:** in concrete eggs.  
**Bottling:** August 2021. This wine has not been filtered or clarify.  
**Alcohol:** 13,6%  
**Total acidity:** 6.2  
**Ph:** 3.36  
**Residual sugar:** 1.80

### TASTING NOTES

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

**Recomended temperature for consumption:** 10°-12° C.

**Winemakers:** Héctor and Pablo Durigutti.

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