



PEÑÓN DE AGRELO
MALBEC 2021

*In the
vineyard*

VARIETAL • 100% Malbec.

ORIGIN • Finca Matilde, Agrelo, Luján de Cuyo.

VINEYARD ALTITUDE • 1.000 masl.

YEAR PLANTED • 1.999

DENSITY • 7.200 PLANTS
PER HECTARE

YIELD • 1 PLANT
PER BOTTLE

DRIVING SYSTEM • Traditional trellis system.

VINEYARD MANAGEMENT • Organic and sustainably farmed, traditional flood irrigation.

SOIL TYPE • Silty soil.

SELECTION METHOD • Double selection table.

HARVEST REPORT • The harvest started earlier with respect to phenolic maturation, where we obtained fresh products with good natural acidity. The year started dry and cool, precipitating towards the end of January. In general, it was a vintage with remarkable results in the quality of our wines.

*At the
winery*

HARVEST DATE • FIRST WEEK
OF MARCH 2021

HARVEST METHOD • Manual.

MACERATION • Cold maceration at 8°C for 7 days.

ALCOHOLIC FERMENTATION • With native yeasts, in cement eggs, for 18 days at 18/22 °C.

MALOLATIC FERMENTATION • It is carried out spontaneously in cement eggs, for 30 days at conditioned temperatures of 18 °C.

AGING • 10 months in concrete eggs.

BOTTLING • December 2021. This wine has not been filtered, clarified or cold stabilized.

WINEMAKER • Héctor Durigutti / Pablo Durigutti.

WINEMAKER'S NOTES • On the nose, fresh fruits such as strawberries and aromatic herbs can be appreciated. Fresh on the palate due to the contribution of natural acidity.

