

CARMELA DURIGUTTI

by Pablo Durigutti

DURIGUTTI
FAMILY WINEMAKERS EST. 2002

THIS LINE REFLECTS PABLO'S PASSION FOR WINE AND HIS LOVE FOR HIS DAUGHTER, CARMELA, WHO HAS BEEN HIS INSPIRATION. IN THE SAME LAND OF WHERE PABLO LIVES WITH HIS FAMILY, LAS COMPUERTAS, DEEP-ROOTED VINE IS GROWN AT 1050 M.A.S.L. IN POOR AND DIVERSE SOILS. THESE GREAT WINES, SINGLE VINEYARD MALBEC, EXPRESS TERROIR TOGETHER WITH WINEMAKER'S UNIQUE STYLE.

RESERVA CARMELA DURIGUTTI

— 100% MALBEC 2020 —

VINEYARDS

ORIGIN: Grosso Estate, 100% Las Compuertas, Luján de Cuyo.

VINEYARD ALTITUDE: 1050 m.a.s.l.

YEAR PLANTED: 1928.

DENSITY OF PLANTATION: 7200 plants per hectare.

YIELD: 2 plants per bottle.

CONDUCTION: Double guyot method with cover crop.

VINEYARD MANAGEMENT: Organic.

SOILS: Cold clay, poor in nutrients and compact.

TASTING NOTE: Aromas of blueberries, ripe plums, cloves, cracked pepper and dried violets. Lavender honey, too. Medium-bodied with silky tannins and fresh acidity. Lingered floral notes.

Recommended temperature for consumption: Between 15° y 18° C.

WINEMAKER: Pablo Durigutti.

WINEMAKING

HARVEST DATE: first week of March 2020.

TYPE OF HARVEST: Manual.

RECEPTION AT THE WINERY: In boxes of 18 k, 90% stemmed and 10% whole bunch. Double selection.

MACERATION: Cold at 10° C for 3 days.

ALCOHOLIC FERMENTATION: With native yeasts in concrete eggs without epoxy for 28 days at 26° C.

MALOLACTIC FERMENTATION: In French oak vats for 28 days at 24° C.

AGING: During 12 months in third use French oak vats.

BOTTLING: July 2022. This wine has not been stabilized, filtered or clarified.

Alcohol: 14%.

Total acidity: 5,65.

Ph: 3,53.

Residual sugar: 1,80.



SINGLE VINEYARD
LAS COMPUERTAS

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