

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 2018 —

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: Dark purple in hue, the nose presents notes of ripe plum and blackberry over oaky aromas and hints of balsam and mint. Fluid with a tacky flow, in the mouth the rounded tannins lend depth to terse feel and juicy freshness.

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

WINEMAKER: Pablo Durigutti.



WINEMAKING

HARVEST DATE: first week of March 2018.

TYPE OF HARVEST: Manual.

RECEPTION AT THE WINERY: In boxes of 18 k, 40% stemmed and 60% whole bunch. Double selection.

MACERATION: Cold at 10° C for 5 days.

ALCOHOLIC FERMENTATION: With native yeasts in concrete eggs without epoxy for 30 days at 26° C.

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

AGING: During 10 months in third use French oak vasts.

BOTTLING: July 2019. This wine has not been stabilized, filtered or clarify.

Alcohol: 13,9%.

Total acidity: 5,66.

Ph: 3,55.

Residual sugar: 1,80.

SINGLE VINEYARD
LAS COMPUERTAS

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