



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.

CARMELA DURIGUTTI

— 100% MALBEC 2016 —

VINEYARDS

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

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

YEAR PLANTED: 1966.

DENSITY OF PLANTATION: 7500 plants per hectare.

YIELD: 1 plant per bottle.

CONDUCTION: Double guyot method with cover crop.

VINEYARD MANAGEMENT: Organic.

SOILS: Stony and boulder soils.

TASTING NOTE: Violet color and aromas of acid fruits and light touch of dry grass. The palate has a juicy entry that fills the mouth with tension, fine and persistent tannins.

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

WINEMAKER: Pablo Durigutti.



WINEMAKING

HARVEST DATE: First week of March, 2016.

TYPE OF HARVEST: Manual.

RECEPTION AT THE WINERY: In boxes of 18 k, 80% stemmed and 20% whole bunch. Double selection.

MACERATION: Cold at 7° C for 7 days.

ALCOHOLIC FERMENTATION: With native yeasts in concrete eggs without epoxi for 25 days at 24° C.

MALOLACTIC FERMENTATION: In French oak barrels for 20 days at 26° C.

AGING: During 5 months in 500 liters oak French barrels 100% of 4th use. Then the wine is racking to cement pool where is preserved during 14 months until bottling.

BOTTLING: February 2018. This wine has not been stabilized, filtered or clarify.

TOTAL PRODUCTION: 30.000 bottles.

Alcohol: 14%.

Total acidity: 5,20.

Ph: 3,70.

Residual sugar: 1,98.

SINGLE VINEYARD
LAS COMPUERTAS