

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 2017 —

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 violets, dried blueberries, blackberries, citrus zest and wild herbs. It's medium-bodied with firm, silky tannins and fresh acidity. Wonderfully bright with layers of crunchy berries and herbs.

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

WINEMAKER: Pablo Durigutti.

WINEMAKING

HARVEST DATE: first week of March 2017

TYPE OF HARVEST: Manual.

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

MACERATION: Cold at 7° C for 5 days.

ALCOHOLIC FERMENTATION: With native yeasts in concrete eggs without epoxy for 20 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 2018. This wine has not been stabilized, filtered or clarify.

Alcohol: 14,2%.

Total acidity: 5,66.

Ph: 3,55.

Residual sugar: 2,02.



SINGLE VINEYARD
LAS COMPUERTAS



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