

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.

MALBEC CARMELA DURIGUTTI

— 100% MALBEC 2019 —

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: Aromas of fresh blackberries, currants, violets and tobacco leaf. It's medium-bodied with firm, silky tannins and bright acidity. Very fresh and focused with a vibrant, fruity finish.

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

WINEMAKER: Pablo Durigutti.



WINEMAKING

HARVEST DATE: Second week of February 2019

TYPE OF HARVEST: Manual.

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

MACERATION: Cold at 10° C for 5 days.

ALCOHOLIC FERMENTATION: With native yeasts 20% whole bunch in concrete eggs without epoxi for 30 days at 24° C with 3-4 daily treads.

MALOLACTIC FERMENTATION: In concrete eggs without epoxi for 20 days at 25° C.

AGING: During 11 months in concrete eggs without epoxi.

BOTTLING: Febrero 2020. This wine has not been stabilized, filtered or clarify.

Alcohol: 14%.

Total acidity: 5,55.

Ph: 3,52.

Residual sugar: 1,98.

• • SINGLE VINEYARD LAS COMPUERTAS • •



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