

# 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.

## GUARDA CARMELA DURIGUTTI

— 100% MALBEC 2018 —

### VINEYARDS

**ORIGIN:** Finca Victoria, 100% Las Compuertas, Luján de Cuyo.

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

**YEAR PLANTED:** 1914.

**DENSITY OF PLANTATION:** 7200 plants per hectare.

**YIELD:** 3 plants per bottle.

**CONDUCTION:** Double guyot method with cover crop.

**VINEYARD MANAGEMENT:** Organic.

**SOILS:** Semi-loam-silt-clayey, very poor and permeable, it shows a layer of pebbles at a depth of 2 m.

**TASTING NOTES:** Aromas of ripe blueberries, spiced plums, chocolate orange, walnuts and mocha. It's full-bodied with creamy, ripe tannins. Plush and spiced. Concentrated, polished and framed, with a chocolatey finish.

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

**WINEMAKER:** Pablo Durigutti.



### WINEMAKING

**HARVEST DATE:** Second fortnight of March 2018.

**TYPE OF HARVEST:** Manual.

**RECEPTION AT THE WINERY:** In boxes of 18 kilos, 80% stemmed, 20% hole bunch. Double selection

**MACERATION:** Cold at 8°C for 1 day.

**ALCOHOLIC FERMENTATION:** With native yeasts in French oak big barrels of 3500 liters for 28 days, with 3 daily grape pressing.

**MALOLACTIC FERMENTATION:** In the same French oak barrels during 25 days.

**AGING:** During 24 months in the same French oak barrels, 100% first use

**BOTTLING:** June 2020. This wine has not been stabilized. Naturally filtered and clarify.

**TOTAL PRODUCTION:** 6100 bottles.

**Alcohol:** 14,5%.

**Total acidity:** 5,65.

**Ph:** 3,54.

**Residual sugar:** 1,8.

SINGLE VINEYARD  
LAS COMPUERTAS



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