



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

•• CARMELA •• DURIGUTTI RESERVA

— 100% MALBEC 2015 —

VINEYARDS

ORIGIN: Victoria Estate, 100% Las Compuertas, Lujan de Cuyo.

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

YEAR PLANTED: 1915.

DENSITY OF PLANTATION: 7200 plants per hectare.

YIELD: 2 plants per bottle.

CONDUCTION: Double guyot with cover crop.

VINEYARD MANAGEMENT: Organic.

SOILS: Cold clay soils and compact, poor in nutrients.

TASTING NOTES: Very fresh for a 2015, this also has a complex nose of blue fruit and summer flowers with some smoke and licorice. Generous and ripe, but with well-crafted tannins that gently build at the finish.

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

WINEMAKER: Pablo Durigutti.



WINEMAKING

HARVEST DATE: First week of March 2015.

TYPE OF HARVEST: Manual.

RECEPTION AT THE WINERY: In boxes of 18 k, 50% stemmed and 50% whole bunch. Double selection.

MACERATION: Cold at 7° C for 5 days.

ALCOHOLIC FERMENTATION: With native yeasts in concrete eggs without epoxy for 28 days at 24° C.

MALOLACTIC FERMENTATION: In French oak barrels for 28 days at 26° C.

AGING: During 12 months in French oak barrels 100% second use.

BOTTLING: Julio 2016. This wine has not been stabilized, filtered or clarify.

TOTAL PRODUCTION: 10.000 bottles.

Alcohol: 14,2%.

Acidez total: 5,06.

Ph: 3,52.

Azúcar residual: 1,95.



•• SINGLE VINEYARD
LAS COMPUERTAS ••



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