

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.

•• GRAN RESERVA •• CARMELA DURIGUTTI

— 100% MALBEC 2016 —

VINEYARDS

ORIGIN: Victoria 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: 3 plants per bottle.

CONDUCTION: Double guyot method with cover crop.

VINEYARD MANAGEMENT: Organic.

SOILS: Stony and boulder soils.

TASTING NOTE: Aromas of wild blackberry, black plum, pine cone, tobacco and baking spice. It's medium-bodied with firm, silky tannins. Refined and focused with seamless, velvety layers of blue and black fruit leading to a fresh finish.

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

WINEMAKER: Pablo Durigutti.



WINEMAKING

HARVEST DATE: Second week of March 2016.

TYPE OF HARVEST: Manual.

RECEPTION AT THE WINERY: In boxes of 18 kilos, 70% stemmed and 30% whole bunch. Double selection.

MACERATION: Cold at 8°C for 10 days.

ALCOHOLIC FERMENTATION: With native yeasts in concrete eggs without epoxy for 30 days at 28° C.

MALOLACTIC FERMENTATION: In French oak vast for 30 days at 24° C.

AGING: During 18 months in French oak vasts, 50% first use and 50% second use.

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

Alcohol: 14,4%.

Total acidez : 6,05.

Ph: 3,48.

Residual sugar: 1,8.

•• SINGLE VINEYARD ••
LAS COMPUERTAS



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