

# 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 2022 —

### 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:** Good aromatic intensity, with black fruits such as blackberries and plums. Well-integrated, with the complexity imparted by oak aging. On the palate, it offers a smooth attack, with a fruity and rounded profile, elegant and silky tannins that provide structure, along with good acidity that adds freshness and highlights the fruit.

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

**WINEMAKER:** Pablo Durigutti.



### WINEMAKING

**HARVEST DATE:** Second week of March 2022.

**TYPE OF HARVEST:** Manual.

**RECEPTION AT THE WINERY:** In boxes of 18 kilos, 90% stemmed and 10% whole bunch. Double selection.

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

**ALCOHOLIC FERMENTATION:** With native yeasts in concrete eggs without epoxy for 18 days at 26-28° C.

**MALOLACTIC FERMENTATION:** In French oak vast for 30 days at 21° C.

**AGING:** During 18 months in second use French oak vasts.

**BOTTLING:** October 2023. This wine has not been stabilized, filtered or clarify.

**Alcohol:** 14,3%.

**Total acidez :** 5,23

**Ph:** 3,45.

**Residual sugar:** 1,67



SINGLE VINEYARD  
LAS COMPUERTAS

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