

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 2024 —

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: Notes reminiscent of cherry and blueberry jam, floral character, and spicy nuances. Elegant tannin with fresh plums and wild herbs on the palate. Complex, balanced, with an elegant finish.

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

WINEMAKER: Pablo Durigutti.



WINEMAKING

HARVEST DATE: First week of February 2024.

TYPE OF HARVEST: Manual.

RECEPTION AT THE WINERY: In boxes of 18 k, 80% stemmed and 20% whole bunch. Optical cluster sorter.

MACERATION: Cold at 10° C for 1 day.

ALCOHOLIC FERMENTATION: With native yeasts 20% whole bunch in concrete eggs without epoxy for 22 days at 24-26° C with 3-4 daily treads.

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

AGING: During 10 months in concrete eggs without epoxy.

BOTTLING: January 2025. This wine has not been stabilized, filtered or clarify.

Alcohol: 13,7%.

Total acidity: 5,55.

Ph: 3,50.

Residual sugar: 1,35.



SINGLE VINEYARD
LAS COMPUERTAS



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