

# 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.

## RESERVA CARMELA DURIGUTTI

— 100% MALBEC 2023 —

### VINEYARDS

**ORIGIN:** Grosso 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:** 2 plants per bottle.

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

**VINEYARD MANAGEMENT:** Organic.

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

**TASTING NOTE:** Aromas of violets, blackberries, and wild herbs that are also expressed on the palate. Medium-bodied, it offers elegant, silky tannins with balanced acidity.

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

**WINEMAKER:** Pablo Durigutti.

### WINEMAKING

**HARVEST DATE:** first fortnight of March 2023.

**TYPE OF HARVEST:** Manual.

**RECEPTION AT THE WINERY:** In boxes of 18 k, 90% stemmed and 10% whole bunch. Optical grain sorter.

**MACERATION:** Cold at 10° C for 5 days.

**ALCOHOLIC FERMENTATION:** With native yeasts in concrete eggs without epoxy for 18 days at 24-27° C.

**MALOLACTIC FERMENTATION:** In French oak vast for 28 days at 24° C.

**AGING:** During 10 months in third use French oak vasts.

**BOTTLING:** February 2024. This wine has not been stabilized, filtered or clarify.

**Alcohol:** 13,6%.

**Total acidity:** 5,56.

**Ph:** 3,64.

**Residual sugar:** 1,47



SINGLE VINEYARD  
LAS COMPUERTAS

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