



Familia
DURIGUTTI
— SINCE 2002 —

DURIGUTTI FAMILIA

Winemakers

Pablo and Hector Durigutti

Variety

Malbec 85% *Lunlunta y La Consulta*
Syrah 5% *Agrelo*
Bonarda 4% *Agrelo*
Cabernet Franc 3% *Altamira*
Cabernet Sauvignon 3% *Gualtallary*

Harvest

Starting the second week of April, by hand in 17kg plastic boxes.

Winemaking Process

- 1- Cold maceration during 9 days at 8°C, and half during 7 days at 5°C.
- 2- Alcohol fermentation: 70% in French barrels and 30% in American Barrels.
- 3- Malolactic Fermentation in firts use French oak barrels
- 4- Aging during 24 month oak in French barrels.

Tasting Notes

A very dark, rich style, with braised fig, bittersweet cocoa, coffee, plum reduction and loam notes that are woven together as they rumble through the muscular finish.



DURIGUTTI

FAMILIA

2015

GRAPES: 85% Malbec (Lunlunta y La Consulta), 2% Syrah (Agrelo), 3% Petit Verdot (Vistaflores), 3% Bonarda (Agrelo), 3% Cabernet Franc (Altamira), 4% Cabernet Sauvignon (Gualtallary).

HARVEST: 2015

ORIGIN

Lunlunta and Agrelo, Luján de Cuyo.

Vineyards planted in 1938 in Lunlunta (Malbec), in 1947 in Agrelo (Bonarda) and in 1973 in Agrelo (Syrah). Altitude between 900 and 980 m.a.s.l.

La Consulta, Vistaflores, Altamira and Gualtallary, Uco Valley.

Vineyard planted in 1947 in La Consulta (Malbec), in 2007 in Vistaflores (Petit Verdot), in 1999 in Altamira (Cab. Franc), and in 2005 in Gualtallary (Cab. Sauvignon). Altitude between 1150 and 1360 m.a.s.l.

Old masal selection vines, planted in high density (between 5500 and 7200 plants per hectare) and with a yield of 3 plants per bottle. Mantle irrigation. Low trellis system. Mix of stony sandy loam soil, silty loam soil and frank clay soil.

WINEMAKING

HARVEST: Manual, Malbec during first week of April 2017 and the rest of varieties the second fortnight of April. Reception at the winery in boxes of 18 kilos, simple selection.

PROCESS: Cold maceration at 7° C during 7 days in Malbec and 5 days with the rest of varieties. Alcoholic fermentation with native yeasts during 25 days at 27-29° in concrete containers without epoxy and 4 daily pump-overs. Malolactic fermentation in 500 liters 1st use French barrels during 25 days. Aged for 24 months in the same French oak barrels.

BOTTLED: July 2017. This wine has not been clarified, stabilized neither filtered. Limited production.

CERTIFICATIONS: Vegan Wine certified by Liáf Control under the seal Veg Argentina.

ALCOHOL: 14,5% / TOTAL ACIDITY: 5,62 / PH: 3,62 / RESIDUAL SUGAR: 1,80 gr/l

TASTING NOTES

Aromas of spiced cherry, ripe black plum, dried mushroom, chocolate and hazelnut with wood. It's full-bodied with firm, tight-grained tannins. Lots going on here. Complex, chewy layers of ripe and dried dark fruit, nuts and some savory, earthy notes, evolving seamlessly. Generously flavorful, rich yet balanced finish. We recommend consuming it at a temperature between: 15°-18°.

WINEMAKERS: HÉCTOR AND PABLO DURIGUTTI



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2016

GRAPES: 85% Malbec (Lunlunta and La Consulta), 4% Cabernet Franc (Altamira), 3% Syrah (Agrelo), 3% Petit Verdot (Vistaflores), 3% Cabernet Sauvignon (Gualtallary), 2% Bonarda (Agrelo).

HARVEST: 2016

ORIGIN

Lunlunta and Agrelo, Luján de Cuyo.

Vineyards planted in 1938 in Lunlunta (Malbec), in 1947 in Agrelo (Bonarda) and in 1973 in Agrelo (Syrah). Altitude between 900 and 980 m.a.s.l.

La Consulta, Vistaflores, Altamira and Gualtallary, Uco Valley.

Vineyard planted in 1947 in La Consulta (Malbec), in 2007 in Vistaflores (Petit Verdot), in 1999 in Altamira (Cab. Franc), and in 2005 in Gualtallary (Cab. Sauvignon). Altitude between 1150 and 1360 m.a.s.l.

Old masal selection vines, planted in high density (between 5500 and 7200 plants per hectare) and with a yield of 3 plants per bottle. Mantle irrigation. Low trellis system. Mix of stony sandy loam soil, silty loam soil and frank clay soil.

WINEMAKING

HARVEST: Manual, Malbec during first week of April 2016 and the rest of varieties the second fortnight of April. Reception at the winery in boxes of 18 kilos, simple selection.

PROCESS: Cold maceration at 12° C during 5 days. Alcoholic fermentation with native yeasts during 30 days at 27-29° C in concrete containers without epoxy and 4 daily pump-overs. Malolactic fermentation in 500 liters 1st use French barrels during 25 days at 20-22° C. Aged for 24 months in the same French oak barrels.

BOTTLED: July 2019. This wine has not been clarified, stabilized neither filtered. Limited production.

CERTIFICATIONS: Vegan Wine certified by LiAF Control under the seal Veg Argentina.

ALCOHOL: 14,5% / TOTAL ACIDITY: 6,15 / PH: 3,48 / RESIDUAL SUGAR: 2,02 gr/l

TASTING NOTES

Aromas of spiced cherry, ripe black plum, dried mushroom, chocolate and hazelnut with wood. It's full-bodied with firm, tight-grained tannins. Lots going on here. Complex, chewy layers of ripe and dried dark fruit, nuts and some savory, earthy notes, evolving seamlessly. Generously flavorful, rich yet balanced finish. We recommend consuming it at a temperature between: 15°-18°.

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FAMILIA

2017

GRAPES: 85% Malbec (Lunlunta and La Consulta), 4% Cabernet Franc (Altamira), 3% Syrah (Agrelo), 3% Petit Verdot (Vistaflores), 3% Cabernet Sauvignon (Gualtallary), 2% Bonarda (Agrelo).

HARVEST: 2017

ORIGIN

Lunlunta and Agrelo, Luján de Cuyo.

Vineyards planted in 1938 in Lunlunta (Malbec), in 1947 in Agrelo (Bonarda) and in 1973 in Agrelo (Syrah). Altitude between 900 and 980 m.a.s.l.

La Consulta, Vistaflores, Altamira and Gualtallary, Uco Valley.

Vineyard planted in 1947 in La Consulta (Malbec), in 2007 in Vistaflores (Petit Verdot), in 1999 in Altamira (Cab. Franc), and in 2005 in Gualtallary (Cab. Sauvignon). Altitude between 1150 and 1360 m.a.s.l.

Old masal selection vines, planted in high density (between 5500 and 7200 plants per hectare) and with a yield of 3 plants per bottle. Mantle irrigation. Low trellis system. Mix of stony sandy loam soil, silty loam soil and frank clay soil.

WINEMAKING

HARVEST: Manual, Malbec during first week of April 2017 and the rest of varieties the second fortnight of April. Reception at the winery in boxes of 18 kilos, simple selection.

PROCESS: Cold maceration at 12° C during 5 days. Alcoholic fermentation with native yeasts during 30 days at 27-29° C in concrete containers without epoxy and 4 daily pump-overs. Malolactic fermentation in 500 liters 1st use French barrels during 25 days at 20-22° C. Aged for 24 months in the same French oak barrels.

BOTTLED: July 2019. This wine has not been clarified, stabilized neither filtered. Limited production.

CERTIFICATIONS: Vegan Wine certified by Liaf Control under the seal Veg Argentina.

ALCOHOL: 14,5% / TOTAL ACIDITY: 6,15 / PH: 3,48 / RESIDUAL SUGAR: 2,02 gr/l

TASTING NOTES

Aromas of spiced cherry, ripe black plum, dried mushroom, chocolate and hazelnut with wood. It's full-bodied with firm, tight-grained tannins. Lots going on here. Complex, chewy layers of ripe and dried dark fruit, nuts and some savory, earthy notes, evolving seamlessly. Generously flavorful, rich yet balanced finish. We recommend consuming it at a temperature between: 15°-18°.

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DURIGUTTI

FAMILIA

2018

GRAPES: 85% Malbec (Lunlunta y La Consulta), 4% Cabernet Franc (Altamira), 3% Syrah (Agrelo), 3% Petit Verdot (Vistaflores), 3% Cabernet Sauvignon (Gualtallary), 2% Bonarda (Agrelo).

ORIGIN

Lunlunta y Agrelo, Luján de Cuyo.

Vineyard planted in 1938 in Lunlunta (Malbec), in 1947 in Agrelo (Bonarda) and in 1973 in Agrelo (Syrah). Altitude between 900 and 980 m.a.s.l.

La Consulta, Vistaflores, Altamira and Gualtallary, Valle de Uco.

Vineyard planted in 1947 in La Consulta (Malbec), in 2007 in Vistaflores (Petit Verdot), in 1999 in Altamira (Cab. Franc), and in 2005 in Gualtallary (Cab. Sauvignon). Altitude between 1150 and 1360 m.a.s.l.

Mass selections of ancient genetic load, vineyards planted in high density (between 7,200 and 5,500 plants per hectare) with a yield of 3 plants per bottle. Flood irrigation. Low trellis system. Alluvial soils, with mainly sedimentary rocks with a fine proportion of sand.

WINEMAKING

HARVEST: Manual, during the first fortnight of April 2018. Reception in the winery in 18-kilo boxes, double sorting table.

PROCESS: Cold maceration at 12° C for 5 days. Alcoholic fermentation with indigenous yeasts for 30 days at temperatures between 27°-29° C with 4 daily pump-overs. Malolactic fermentation in 100% first-use French oak foudres between 20-22° C for 25 days. Aged in the same barrels for 24 months.

BOTTLING: November 2021. This wine has not been clarified, stabilized or filtered. Limited edition.

CERTIFICATES: Vegan Wine by Liaf Control under the seal of Veg Argentina.

ALCOHOL: 14,6% / **TOTAL ACIDITY:** 5,70 / **PH:** 3,50 / **RESIDUAL SUGAR:** 1,80 gr/l

TASTING NOTES

Deep purple in color, the nose offers ripe fruits like plum jam and camphor, followed by hints of black currant and tart cherry. The aging provides a pleasant background of sweet spices. A wine that becomes more nuanced the longer it spends in the glass, it is indulgent on the palate with finely grained tannins, an adherent texture and a long, fruity finish. We recommend consuming it at a temperature between 15°-18° C.

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DURIGUTTI

FAMILIA

2020

VARIETALS: 100% Malbec (Lunlunta y La Consulta)

HARVEST: 2020

ORIGIN

Lulunta, Luján de Cuyo.

Vineyard planted in 1938 in Lunlunta. Altitude 900 m.a.s.l.

La Consulta, San Carlos, Valle de Uco.

Vineyard planted in 1947 in La Consulta. Altitude 1150 m.s.n.m.

Mass selections of ancient genetic load, vineyards planted in high density (between 7,200 and 5,500 plants per hectare) with a yield of 3 plants per bottle. Mantle irrigation. Low trellis system. Alluvial soils, with mainly sedimentary rocks with a fine proportion of sand.

WINEMAKING

HARVEST: Manual, during the second fortnight of March 2020. Reception in the warehouse in boxes OF 18 kilos, double selection.

PROCESO: Cold maceration at 8° C for 7 days. Alcoholic fermentation with native yeasts during 30 days at controlled temperatures between 27°-29° C with 4 daily pump-overs. Malolactic fermentation in 500 liters first use French oak barrels 100% between 20-22° C during 25 days. Aiging in the same barrels for 24 months.

BOTTLING: July 2022. This wine has not been clarified, stabilized or filtered. Limited edition.

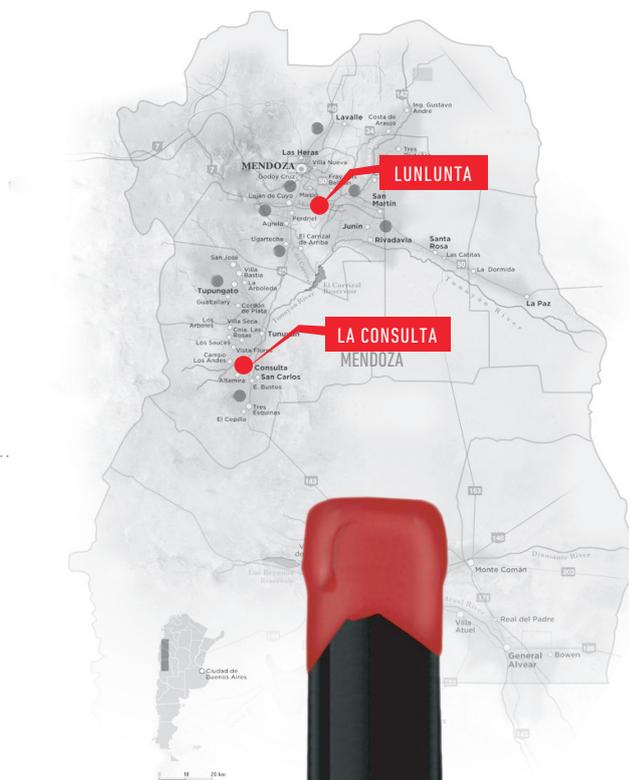
CERTIFICATES: Vegan Wine by Liaf Control under the seal of Veg Argentina.

ALCOHOL: 15,5% / TOTAL ACIDITY: 5,55 / PH: 3,53 / RESIDUAL SUGAR: 1,80 gr/l

TASTING NOTES

Deep and intense violet color on sight. It combines notes of tobacco, black fruits and spices in its palette of aromas. On the palate it is powerful, with a good balance between fruit and acidity, with black fruits that stand out in flavor, good body and a long finish. An iconic wine to enjoy throughout the years. We recommend consuming it at a temperature between 15°-18° C.

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AÑOS 2002 - 2022

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