

AGUIJÓN DE ABEJA CHARDONNAY SEMILLON. PATAGONIA.



VARIETAL: 70% organically grown Chardonnay, 30% organically grown Semillon, both from Rio Negro (Patagonia)

WINEMAKERS: Pablo and Hector Durigutti

VINIFICATION: Cold maceration, fermentation with native yeasts, malolactic fermentation in oak

AGING: 4 months in oak

TASTING NOTES: Bright gold in the glass with a nose of tropical and white stone fruits and citrus. Oak provides complexity in the mouth. Fresh, crisp and silky with an elegant smooth finish.

Bottled unfinned and unfiltered. Sulfites 25-30 mg/L.

Hector and Pablo Durigutti are the winemakers behind the Aguijón de Abeja wines. Their backgrounds are quite complementary: Hector started at Alto Las Hormigas at the age of 15 and has completed 25 projects at various well known wineries, learning old world techniques and agriculture. Pablo started at La Rural, a winery now owned by Catena, where he honed new world viticultural practices.

The brothers started in 2002 with only 3000 bottles and production has grown steadily.

Their grapes are organically grown and hand-harvested. Fermentation takes place with native yeasts, no winemaking additives are used and the wines are not fined or filtered. Sulfite levels are only 25-30 mg/L.

The wines showcase New World fruit with Old World elegance. This delicate balance is a trademark of the Durigutti brothers, two of the most well known young winemakers in Argentina right now.

