

Aguijón de Abeja | Cabernet Sauvignon

Salta, Argentina



The Story: 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, and honed new world viticultural practices. The brothers started with only 3000 bottles in 2002 and production has grown steadily. The grapes in the Durigutti brothers' wines 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 generous 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.

Vinification: 4 day cold maceration, fermentation with native yeasts, malolactic fermentation in oak

Ageing: 8 months in oak

Everything else you want to know about

this wine: The wines showcase New World fruit with Old World elegance. This delicate balance is a trademark of the Durigutti brothers.

Varietal: 100% Cabernet Sauvignon

Region: Salta, Argentina

Winemaker: Pablo and Hector Durigutti

Farming: Organic

Soil: sandy-loam soils made of thick grains with gravel and fine sands on the surface

Le Storie
Wines