

INFRAMUNDO NATURAL

NARANJO SEMILLÓN

HARVEST: 2023

GRAPES: Semillón

ORIGIN: Las Compuertas, Finca Victoria.

VINEYARD ALTITUDE: 1050 m.a.s.l.

YEAR PLANTED: 2019

DENSITY: 9200 plants per hectare.

YIELD: 1 plant per bottle.

CONDUCTION: low trellis bajo.

MANEJO DEL VIÑEDO: organic with cover crops, drip irrigation.

SOILS: sandy loam on pebbles.

WINEMAKING

HARVEST DATE: third week of February 2023.

HARVEST: manual.

RECEPTION AT THE WINERY: cn boxes of 18 kilos. Grape selection with optical sorter.

ALCOHOLIC FERMENTATION / MACERATION: in cement eggs without epoxy with indigenous yeasts for 2 months at a controlled temperature of 15° C, performing two gentle grape tramping daily.

MALOLACTIC FERMENTATION: not done.

AGGING: 4 months in the same cement eggs.

BOTTLING: first fortnight of August 2023. This wine has not been stabilized, filtered or clarified. Vegan, organic, natural wine.

TOTAL PRODUCTION: 3000 bottles.

Alcohol: 14,3%

Total acidity: 5,31

Ph: 3,72

Residual sugar: 1,23

TASTING NOTES: Subtle amber color. On the nose it presents notes of herbs and bread, while on the palate it is fresh, medium-bodied with an aftertaste of dried fruits.

Recommended temperature for consumption: 9°/12° C.

WINEMAKERS: Héctor and Pablo Durigutti.



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