

# PROYECTO Las Compuertas

Reviving a terroir and celebrating  
the rich heritage of our people.

DURIGUTTI



VARIETAL: Cabernet Franc.

ORIGIN: Finca Victoria – Las Compuertas,  
Luján de Cuyo, Mendoza.

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

AGE OF THE VINES: planted in 2015.

DENSITY: 9200 plants per hectare.

VINE TRAINING SYSTEM: low trellis  
system.

VINEYARD MANAGEMENT: organic with cover  
crop, pruning double guyot method,  
irrigation by flooding.

SOIL PROFILE: sand loam pebble soils.

## WINEMAKING

DATE OF HARVEST: second week of April  
2018.

HARVEST: manual in boxes of 18 kg.

RECEPTION: in concrete eggs with whole  
grain grape.

MACERATION: cold, during 3 days at 41° F  
(5° C).

ALCOHOLIC FERMENTATION: with indigenous  
yeasts in concrete eggs without epoxy at  
controlled temperatures between 72–77° F  
(22°–25° C) during 18 days with 3 daily  
pisonages.

MALOLACTIC FERMENTATION: with  
autochthonous bacteria in concrete eggs  
during 30 days.

AGING: 9 months in concrete eggs without  
epoxi.

BOTTLING: February 2nd of 2019.

PRODUCTION: 3960 bottles.

ALCOHOL: 13.8% / Total acidity: 5.72

PH: 3.50 / Residual sugar: –1,80

TASTING NOTES: fruity, fluid and delicate.  
It presents a very fresh aromatic range  
of red fruit and flowers. Gain presence in  
the glass with the running of the minutes.  
Very elegant, in the mouth it has a core of  
red fruits and fine tannins, achieving a  
wine of great balance.

We recommend consuming it at temperatures  
between 59–64° F (15–18° C).

WINEMAKERS: Hector and Pablo Durigutti.

CABERNET  
FRANC

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Durigutti

www.durigutti.com