



DURIGUTTI
FAMILY WINEMAKERS EST. 2002

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5 SUELOS – COCINA DE FINCA celebrates its third anniversary with Michelin Guide 2025 recognition.

The Durigutti Family Winemakers restaurant, located in Las Compuertas, Mendoza, commemorates three years of enogastronomic excellence with new proposals and the pride of being distinguished for the second consecutive year by the prestigious Michelin Guide.

Three years after its opening, 5 SUELOS – COCINA DE FINCA reaffirms its identity as one of the most outstanding gastronomic proposals in Mendoza. As it celebrates this new anniversary, the restaurant proudly marks its steady growth and the consolidation of its culinary style with a distinction that honors its path: being included for the second consecutive year in the Michelin Guide, the world's most prestigious reference for culinary excellence, which held its awards ceremony in Mendoza on April 7.

"Farm-to-table cooking is a way of understanding the land and cooking with what it offers. It's a sensitive approach that respects the product and engages in dialogue with wine. At 5 Suelos, we work in harmony with the environment, embracing seasonality, our garden, and our relationship with local producers. This allows us to create with authenticity and freedom, cooking for and with the wine, while honoring Mendoza's culinary traditions", says Patricia Courtois, executive chef.

This recognition once again places 5 SUELOS among Argentina's top kitchens, confirming the value of an honest proposal that connects terroir and farm-grown products with a creative, sustainable, and contemporary vision. To celebrate this milestone, the team presents new seasonal experiences for autumn, with upcoming novelties in May, including a new tasting menu designed to pair with white wines, and the Menú Criollo, which replaces the summer "Parrales" menu.

The Menú Criollo is rooted in local heritage, paying homage to traditional Argentine cuisine with technique, respect, and sensitivity, using seasonal ingredients. It is a 3-course offering featuring a daily selection of starter, main, and dessert, paired with one bottle of wine every two guests. It is served exclusively outdoors in the garden surrounded by the vineyard and kitchen garden, next to open fires lit during the autumn months—weather permitting.

These new offerings coexist with the restaurant's signature menus, 5 Suelos and Historia, and reaffirm its philosophy: a farm kitchen that interprets the territory with authenticity, respect for nature, and integration with the viticultural universe through the wines of Durigutti Family Winemakers.

"Wine, cuisine, tourism—everything we do on the estate is driven by a common purpose: to express Las Compuertas with commitment. Embracing a sustainable wine and culinary experience is not just a strategy; it's a way of life and how we envision the future", says Pablo Durigutti, winemaker and co-owner of the winery alongside his brother Héctor.

Since opening in 2021, the restaurant has operated under a sustainable philosophy connected to its natural surroundings and has received both national and international recognition. It has become a reference point on Mendoza's wine tourism map. The winery—ranked among the World's Best Vineyards—offers a comprehensive hospitality experience, including vineyard lodging, personalized wine experiences, and authentic cuisine, establishing itself as a must-visit destination in Mendoza. It now proudly celebrates its restaurant's second consecutive inclusion in the Michelin Guide 2025.

More info:

Durigutti Family Winemakers #10 World's Best Vineyards / www.durigutti.com / @duriguttiwinemakers

Booking: www.durigutti.com/visitas / reservas@durigutti.com / +54 9 2615988521