

# PROYECTO Las Compuertas

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

DURIGUTTI



GRAPE: 90% Marsanne, 10% Semillón

MALOLACTIC FERMENTATION: not done.

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

AGING: in the same cement eggs without  
epoxy for 12 months.

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

BOTTLING: April 2024.

AGE OF THE VINES: 2019.

PRODUCTION: 3500 bottles.

DENSITY: 7200 plants per hectárea.

ALCOHOL: 12,6% / Total acidity: 4.83

VINE TRAINING SYSTEM: low trellis  
system.

PH: 3.53 /Residual sugar: 1.66

VINEYARD MANAGEMENT: organic with  
cover crop, pruning double guyot  
method, drip irrigation

SOILS: sandy loam soil, with gravel and  
stones in depth.

TASTING NOTES: light yellow with greenish  
reflections. Intense floral aromas, fruit  
such as pear, apple, peach. Medium-bodied  
palate with pleasant texture and complexity  
due to its aging on fine lees. Citrus and  
melon blend with subtle spices. Balanced  
acidity providing freshness and length.

## WINEMAKING

HARVEST DATE: second fortnight of  
February 2023. Both varieties harvested  
at the same time.

We recommend consuming it at temperatures  
between 9º and 11ºC (48.2º and 51.8º F).

WINEMAKERS: Pablo and Héctor Durigutti.

HARVEST: Manual in boxes of 18 k.

RECEPTION AT THE WINERY: in concrete  
eggs. The grapes are sorted, destemmed  
and pressed using dry ice to lower down  
temperature and protect the juice from  
oxidation.



MACERATION: cold, during 10 hours at 8º  
C (46.4º F).

ALCOHOLIC FERMENTATION: with native  
yeasts in concrete eggs without epoxy at  
controlled temperatures between 14–16ºC  
(57.2–60.8º F) during 15 days.



20  
23

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www.durigutti.com