

PROYECTO Las Compuertas

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

DURIGUTTI



VARIETAL: Cordisco (Montepulcciano).

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

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

AGE OF THE VINES: Planted in 2012.

DENSITY: 9200 plants per hectare.

VINE TRAINING SYSTEM: low trellis
system.

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

SOIL PROFILE: stony free soil.

WINEMAKING

DATE OF HARVEST: las week of
March 2021.

HARVEST: manual in cases of 18 kg.

RECEPTION: in concrete eggs with
whole grain grape.

MACERATION: cold, during 5 days at
50° F (10° C).

ALCOHOLIC FERMENTATION: With indigenous
yeasts in concrete eggs without epoxy
at controlled temperatures between
62.60-68° F (17-20° C) for 25 days
with 4 daily pisonages.

MALOLACTIC FERMENTATION: with
autochthonous bacteria in concrete
eggs at controlled temperatures.

AGING: 3 months in concrete eggs
without epoxy.

BOTTLING: July 2021.

PRODUCTION: 3850 bottles.

ALCOHOL: 11.3 % / Total acidity: 5.40
PH: 3.40 / Residual sugar: 1.80

TASTING NOTES: shiny ruby red wine,
with hints of plum, cherry and raspberry.
Tense in the mouth, it maintains its
presence for a long time. Of good
structure, with sweet and kind tannins.

We recommend consuming it at temperatures
between 55-59°F (13-15° C).

WINEMAKERS: Héctor and Pablo Durigutti.



20
21

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www.durigutti.com