

PROYECTO Las Compuertas

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

DURIGUTTI



VARIETAL: Criolla Chica.

ORIGIN: Finca Danielle, Las Compuertas,
Luján de Cuyo, Mendoza.

VINEYARD ALTITUDE: 1070 m.a.s.l.

AGE OF THE VINES: Planted in 1943.

DENSITY: 3300 plants per hectare.

VINE TRAINING SYSTEM: Pergola.

VINEYARD MANAGEMENT: Organic with cover
crops, double cordon training system,
mantle irrigation system.

SOIL PROFILE: Stony free soil.

WINEMAKING PROCESS

DATE OF HARVEST: Last week of March
2017.

HARVEST: Manual in cases of 18 kg.

RECEPTION: In concrete eggs with whole
grain grape.

MACERATION: Cold, during 5 days at low
temperatures.

ALCOHOLIC FERMENTATION: It begins as
that of a red wine (liquid and grain)
with native yeasts in concrete eggs
without epoxy lining. Halfway through
the process, the skins are separated,
and fermentation proceeds as that of a
white wine.

MALOLACTIC FERMENTATION: With native
bacteria in concrete eggs at controlled
temperatures for 15 days.

AGING: In concrete eggs without epoxy.

BOTTLING: September 7th of 2017.

TOTAL PRODUCTION: 2480 bottles.

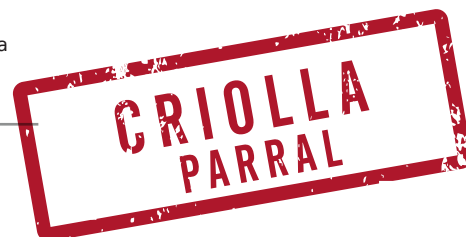
ALCOHOL: 14.1% / Total acidity: 5.59

PH: 3.35 / Residual sugar: 2.06

TASTING NOTES: Ruby red, bright and low
intensity red wine with reddish
highlights. On nose, it is fruity with
notes of strawberries, quince, cherries
and fresh plums, as well as freshly
pressed grapes. The mouth-feel is dry
and refreshing. It flows leaving a tasty
and balanced sensation in the mouth.
Medium-bodied, with pleasant tannins and
a long lasting finish.

We recommend consuming it at a
temperature between 13° and 15° C.

WINEMAKERS: Hector and Pablo Durigutti.



Durigutti

www.durigutti.com