

# PROYECTO Las Compuertas

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

DURIGUTTI



VARIETAL: Malbec.

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

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

AGE OF THE VINES: Planted in 1914.

DENSITY: 7200 plants per hectare.

VINE TRAINING SYSTEM: Low trellis  
system.

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

SOIL PROFILE: There is presence of  
alluvial, deep and low fertile soils. It  
contains less than 0,3% of organic  
matter at the surface and decreases at  
depth. The wine's components come from  
five different parcels categorized for  
the type of soil in which they stand:  
deep clayish soil, limestone, stony  
soil, frank sandy soil and river stones  
soil.

## WINEMAKING PROCESS

DATE OF HARVEST: Second fortnight of  
March 2016 (differentiated according to  
of the type of soil).

HARVEST: Manual in cases of 18 kg,

RECEPTION: In concrete eggs with whole  
grain grape.

MACERATION: Cold, during 5 days at 8° C.

ALCOHOLIC FERMENTATION: With indigenous  
yeasts in concrete eggs without epoxy  
between 22°–25° C and 3 daily pisonages  
for 20 days.

MALOLACTIC FERMENTATION: With  
autochthonous bacteria in 3rd and 4th  
use barrels during 15 days.

AGING: 8 months in 500 liters of 3rd  
and 4th use oak barrels, and more than  
6 months in concrete eggs without  
epoxy.

BOTTLING: July the 3rd of 2017.

TOTAL PRODUCTION: 9128 bottles.

ALCOHOL: 13.2 % / Total acidity: 5,47

PH: 3.68 / Residual sugar: 2.47

TASTING NOTES: Red wine of vivid red  
colors and medium intensity combined  
with violet hints. It displays the  
typical pleasant aromas of the varietal  
related to blackberries, blueberries,  
plums and violets. It also presents  
soft aromas to cassis liqueur, aromatic  
herbs and earthy notes. It is semi dry,  
fresh and wide in the palate,  
enveloping steps towards a tasty and  
firm mid-mouth with fine-grained  
rounded tannins and well balanced. It  
has a long and fruity- earthy finish.

We recommend consuming it at a  
temperature between 15° and 18° C.

WINEMAKERS: Hector and Pablo Durigutti.



Durigutti

www.durigutti.com