

# VICTORIA

DURIGUTTI

CORTE DE FINCA 2019



## VINEYARDS

Varieties: Cabernet Franc 38%, Malbec 35%, Petit Verdot 17%, Charbono 8% Cordisco 2%.

Origin: Finca Victoria, Las Compuertas, Luján de Cuyo, Mendoza.

Vineyard altitude: planted at 1050 m.a.s.l.

Age of the vines: 1914 Malbec, 2012 Cordisco, 2015 Cabernet Franc, 2016 Petit Verdot and Charbono.

Density: 7200 plants per hectare.

Vine Training System: low trellis.

Vineyard management: organic without cover crops, double guyot pruning, mantle irrigation.

Soils: mostly franc deep clay.

## WINEMAKING

Harvest date: second week of March of 2019.

Harvest: manual in boxes of 18 k.

Reception at the winery: double selection.

Maceration: cold, during 4 days at 8° C.

Alcoholic Fermentation: with native yeasts in 600 liters third use French oak barrels with rollers system at controlled temperatures between 24–25° C with 3 daily rotations.

Malolactic Fermentation: with native yeasts at the same oak barrels during 25 days.

Aging: at the same oak barrels during 12 months and 22 months in concrete eggs without epoxy.

Bottling: May of 2022.

Production: 1510 bottles.

Alcohol: 14,4% / Total acidity: 5.66 Ph: 3.51 / Residual sugar: 2,02

TASTING NOTES: fragrant nose of blackberries, dried herbs, chocolate, dried oysters, sandalwood, and a variety of spices. Medium-bodied with fine tannins. Creamy, with a rich fruit core in the center of the palate, providing a long and delightful finish.

We recommend consuming it at temperatures between 15–18° C.

WINEMAKERS: Héctor and Pablo Durigutti.



*Victoria Durigutti*

**LAS COMPUERTAS - MENDOZA**

