

# INFRAMUNDO NATURAL

## NARANJO SEMILLÓN

**VINTAGE:** 2023

**GRAPES:** Semillón

**ORIGIN:** Las Compuertas, Finca Victoria.

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

**YEAR PLANTED:** 2019

**DENSITY:** 9200 plants per hectare.

**YIELD:** 1 plant per bottle.

**CONDUCTION:** low trellis bajo.

**VINEYARD MANAGEMENT:** organic with cover crops, drip irrigation.

**SOILS:** sandy loam on pebbles.

### WINEMAKING

**HARVEST DATE:** third week of February 2023.

**HARVEST:** manual.

**RECEPTION AT THE WINERY:** in boxes of 18 kilos. Grape selection with optical sorter.

**ALCOHOLIC FERMENTATION / MACERATION:** in cement eggs without epoxy with indigenous yeasts for 2 months at a controlled temperature of 15° C, performing two gentle grape tramping daily.

**MALOLACTIC FERMENTATION:** not done.

**AGGING:** 4 months in the same cement eggs.

**BOTTLING:** first fortnight of August 2023. This wine has not been stabilized, filtered or clarified. Vegan, organic, natural wine.

**TOTAL PRODUCTION:** 3000 bottles.

**Alcohol:** 14,3%

**Total acidity:** 5,31

**Ph:** 3,72

**Residual sugar:** 1,23

**TASTING NOTES:** Subtle amber color. On the nose it presents notes of herbs and bread, while on the palate it is fresh, medium-bodied with an aftertaste of dried fruits.

**Recommended temperature for consumption:** 9°/12° C.

**WINEMAKERS:** Héctor and Pablo Durigutti.



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