

PROYECTO Las Compuertas

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

DURIGUTTI



GRAPE: 90% Marsanne, 10% Semillón

MALOLACTIC FERMENTATION: not done.

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

AGING: in the same cement eggs without
epoxy for 12 months.

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

BOTTLING: April 2024.

AGE OF THE VINES: 2019.

PRODUCTION: 3500 bottles.

DENSITY: 7200 plants per hectárea.

ALCOHOL: 11,6% / Total acidity: 6.42

VINE TRAINING SYSTEM: low trellis
system.

PH: 3.38 /Residual sugar: 1.38

VINEYARD MANAGEMENT: organic with
cover crop, pruning double guyot
method, drip irrigation

SOILS: sandy loam soil, with gravel and
stones in depth.

TASTING NOTES: light yellow with greenish
reflections. Intense floral aromas, fruit
such as pear, apple, peach. Medium-bodied
palate with pleasant texture and complexity
due to its aging on fine lees. Citrus and
melon blend with subtle spices. Balanced
acidity providing freshness and length.

WINEMAKING

We recommend consuming it at temperatures
between 9º and 11ºC (48.2º and 51.8º F).

HARVEST DATE: second fortnight of
February 2023. Both varieties harvested
at the same time.

WINEMAKERS: Pablo and Héctor Durigutti.

HARVEST: Manual in boxes of 18 k.

RECEPTION AT THE WINERY: in concrete
eggs. The grapes are sorted, destemmed
and pressed using dry ice to lower down
temperature and protect the juice from
oxidation.



MACERATION: cold, during 10 hours at 8º
C (46.4º F).

ALCOHOLIC FERMENTATION: with native
yeasts in concrete eggs without epoxy at
controlled temperatures between 14–16ºC
(57.2–60.8º F) during 15 days.



20
23

Durigutti

www.durigutti.com