

PROYECTO Las Compuertas

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

DURIGUTTI



VARIETAL: Cabernet Franc.

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

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

AGE OF THE VINES: planted in 2015.

DENSITY: 9200 plants per hectare.

VINE TRAINING SYSTEM: low trellis
system.

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

SOIL PROFILE: sand loam pebble soils.

WINEMAKING

DATE OF HARVEST: second week of March
2021.

HARVEST: manual in boxes of 18 kg.

RECEPTION: in concrete eggs with whole
grain grape.

MACERATION: cold, during 3 days at
50° F (10° C).

ALCOHOLIC FERMENTATION: with indigenous
yeasts in concrete eggs without epoxy at
controlled temperatures between 73,4–77° F
(23°–25° C) during 30 days with 4 daily
pisonages.

MALOLACTIC FERMENTATION: with
autochthonous bacteria in concrete eggs
during 25 days at 68°F (20 °C).

AGING: 8 months in concrete eggs without
epoxi.

BOTTLING: January of 2022.

PRODUCTION: 4950 bottles.

ALCOHOL: 12.9% / Total acidity: 5.25

PH: 3.55/ Residual sugar: 1.8

TASTING NOTES: Attractively bright, fresh
and chiselled, with notes of anise and
pepper, elegant and silky tannins.

We recommend consuming it at temperatures
between 59–64° F (15–18° C).

WINEMAKERS: Hector and Pablo Durigutti.



CABERNET
FRANC

20
21

Durigutti

www.durigutti.com