

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: 1050 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
crops, double Guyot pruning system,
mantle irrigation system.

SOIL PROFILE: deep clay-loam soil.

WINEMAKING PROCESS

DATE OF HARVEST: second week of March
2022.

HARVEST: manual in cases of 18 kg.

RECEPTION: in concrete eggs with whole
grain grape.

MACERATION: cold, during 5 days at
46.4° F (8° C).

ALCOHOLIC FERMENTATION: with native
yeasts in concrete eggs without epoxy
during 28 days at controlled temperatures
between 73.4-77° F (23-25° C),
performing 3 pigeages per day.

MALOLACTIC FERMENTATION: with native
bacteria in 2,000 liters fourth-use oak
vat for 30 days at 77° F (25° C).

AGING: at the same oak vat during 5
months and an additional 14 months in
concrete egg without epoxy.

BOTTLING: December 2023

ALCOHOL: 13.5% / Total acidity: 6.25
PH: 3.45 / Residual sugar: 1.80

TASTING NOTES: A characterful Malbec
showing a remarkable depth of beautiful
fruit and herbs. Grilled thyme, violets
and a touch of betel nuts. Fresh and juicy
yet voluminous with lots of flesh. Tannins
are fresh and extremely well - honed.
Structured but polished, with melted
tannins and a long, pristine finish. It's
100% Malbec planted in 1914 from a clay -
rich parcel. Drink or hold.

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

WINEMAKERS: Héctor and Pablo Durigutti.



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www.durigutti.com