

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
crop, pruning double guyot method,
irrigation by flooding.

SOIL PROFILE: there is presence of
alluvial, deep and low fertile soils.
It contains less than 0,3% of organic
matter at the surface and decreases at
depth. The wine's components come from
five different parcels categorized for
the type of soil in which they stand:
deep clayish soil, limestone, stony
soil, frank sandy soil and river stones
soil.

WINEMAKING

DATE OF HARVEST: first week of March
2023 (differentiated according to of
the type of soil).

HARVEST: manual in cases of 18 kg.

RECEPTION: in concrete eggs with whole
grain grape.

MACERATION: cold, during 4 days at
13,6° C.

ALCOHOLIC FERMENTATION: with indigenous
yeasts in concrete eggs without epoxy at
controlled temperatures between 20°-21° C
for 27 days with 3 daily pisonages.

MALOLACTIC FERMENTATION: with
autochthonous bacteria in concrete eggs
without epoxy during 30 days at 23° C.

AGING: 8 months in concrete eggs without
epoxy.

BOTTLING: January of 2024.

PRODUCTION: 11978 bottles.

ALCOHOL: 13.1 % / Total acidity: 6
PH: 3.45 / Residual sugar: 1.80

TASTING NOTES: A Malbec that shows
complexity from the fruit and the place.
Pristine black cherries, damson plums,
herbs, graphite, fresh violets and a touch
of stone. Elegant, precise and austere, with
fresh acidity and lengthy finish full of
fruit. Real energy here. Drink or hold.

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

WINEMAKERS: Hector and Pablo Durigutti.



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23

Durigutti

www.durigutti.com