

TINTO DEL PUEBLO

LAS COMPUERTAS

2022

VINEYARDS

ORIGIN: Farms with viticultures 100% from Las Compuertas, Luján de Cuyo (Grosso, Cremasci, Hurtado).

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

YEAR OF PLANTATION: 1954 to 1966.

DENSITY: 7000 to 7500 plants per hectare.

YIELD: 1 plant per bottle.

CONDUCTION: Double guyot with green.

VINEYARD MANAGEMENT: Conventional.

SOILS: Alluvial with a loamy horizon on a rocky subsoil with calcium carbonate.

WINEMAKING

HARVEST DATE: First week of February.

HARVEST: Manual.

RECEPTION AT THE WINERY: In boxes of 18 k, 100% destemmed grape.

MACERATION: Cold at 10° C for 5 days.

ALCOHOLIC FERMENTATION: With native yeasts in concrete vats without epoxi for 25 days at 24°C.

MALOLACTIC FERMENTATION: In the same concrete vats for 30 days at 25°C.

AGING: During 4 months in concrete vats without epoxi.

BOTTLING: August 2022. This wine has not been stabilized, neither filtered or clarified.

TOTAL PRODUCTION: 15.000 bottles.

Alcohol: 13,5%.

Total Acidity: 4,68.

Ph: 3,94.

Residual sugar: 1,80.

TASTING NOTE: Intensely violet in color, it presents aromas of blackberry, blackcurrant, and dark cherry, with a very delicate floral component. On the palate, the wine unfolds with a balance between freshness and elegance. Soft and rounded tannins uphold this equilibrium.

Recommended temperature to consume it: between 15° and 18° C.

Winemakers: Héctor and Pablo Durigutti



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