

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: 1070 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 PROCESS

DATE OF HARVEST: Second fortnight of March 2016 (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 5 days at 8° C.

ALCOHOLIC FERMENTATION: With indigenous yeasts in concrete eggs without epoxy between 22°–25° C and 3 daily pisonages for 20 days.

MALOLACTIC FERMENTATION: With autochthonous bacteria in 3rd and 4th use barrels during 15 days.

AGING: 8 months in 500 liters of 3rd and 4th use oak barrels, and more than 6 months in concrete eggs without epoxy.

BOTTLING: July the 3rd of 2017.

TOTAL PRODUCTION: 9128 bottles.

ALCOHOL: 13.2 % / Total acidity: 5,47

PH: 3.68 / Residual sugar: 2.47

TAUSTING NOTES: Red wine of vivid red colors and medium intensity combined with violet hints. It displays the typical pleasant aromas of the varietal related to blackberries, blueberries, plums and violets. It also presents soft aromas to cassis liqueur, aromatic herbs and earthy notes. It is semi dry, fresh and wide in the palate, enveloping steps towards a tasty and firm mid-mouth with fine-grained rounded tannins and well balanced. It has a long and fruity- earthy finish.

We recommend consuming it at a temperature between 15° and 18° C.

WINEMAKERS: Hector and Pablo Durigutti.



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