

DURIGUTTI PROYECTO LAS COMPUERTAS

“5 Suelos” – Mendoza, Argentina



TECHNICAL NOTES

Winemakers: Pablo and Hector Durigutti
Varietal: Malbec 100%
Appellation: Finca Victoria - Las Compuertas, Luján de Cuyo, Mendoza.
Alcohol: 13.5

WINEMAKING PROCESS

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 indigenous yeasts in concrete eggs without epoxy at controlled temperatures between 72-77° F (22°-25° C) for 22 days with 3 daily pisonages.
MALOLACTIC FERMENTATION: with autochthonous bacteria in 3rd and 4th use barrels during 35 days.

TASTING NOTES

Bright red wine. Succulent and juicy. Beautiful red and black fruits, with the attractiveness of blackberries and ripe plums. Very tasty and with great freshness.

DURIGUTTI
FAMILY WINEMAKERS EST. 2002


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