

# DURIGUTTI PROYECTO LAS COMPUERTAS

“Cabernet Franc” – Mendoza, Argentina



## TECHNICAL NOTES

**Winemakers:** Pablo and Hector Durigutti

**Varietal:** Cabernet Franc 100%

**Appellation:** Finca Victoria - Las Compuertas, Luján de Cuyo, Mendoza.

**Alcohol:** 13.6

## WINEMAKING PROCESS

**HARVEST:** manual in boxes of 18 kg.

**RECEPTION:** in concrete eggs with whole grain grape. **MACERATION:** cold, during 3 days at 41° F (5° C).

**FERMENTATION:** with indigenous yeasts in concrete eggs without epoxy at controlled temperatures between 72-77° F (22°-25° C) during 18 days with 3 daily pisonages.

## TASTING NOTES

Fruity, fluid and delicate. It presents a very fresh aromatic range of red fruit and flowers. Gain presence in the glass with the running of the minutes. Very elegant, in the mouth it has a core of red fruits and fine tannins, achieving a wine of great balance.

**DURIGUTTI**  
FAMILY WINEMAKERS EST. 2002

  
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