

# DURIGUTTI PROYECTO LAS COMPUERTAS

“Criolla” – Mendoza, Argentina



## TECHNICAL NOTES

**Winemakers:** Pablo and Hector Durigutti

**Varietal:** Criolla Chica

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

**Alcohol:** 13.7

## WINEMAKING PROCESS

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

**RECEPTION:** in concrete eggs with whole grain grape. **MACERATION:** cold, during 3 days at 46.4° F (8° C). **ALCOHOLIC FERMENTATION:** it begins as that of a red wine (liquid and grain) with native yeasts in concrete eggs without epoxy lining in temperatures between 64.4-71.6° F (18-22° C). Halfway through the process, the skins are separated, and fermentation proceeds as that of a white wine.

## TASTING NOTES

Red wine with a clear and bright color on violet tones, with a delicate nose reminiscent of plums, with the presence of flowers and a subtle spicy finish. In the mouth it emphasizes its freshness with good natural acidity, velvety tannins and a texture that extends, exalting fruit retroaromas.

**DURIGUTTI**  
FAMILY WINEMAKERS EST. 2002

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Wine importer & distributor  
14065 NW 8<sup>th</sup> St, Bay 11  
Sunrise, FL 33325

T.954.921.8024 / F.954.921.8028  
[www.globalwinesllc.com](http://www.globalwinesllc.com)