



B O D E G A  
**EL PORVENIR**  
DE CAFAYATE

**AMAUTA**  
CORTE INSPIRACION

**VARIETAL COMPOSITION** | 60% Malbec, 30% Cabernet Sauvignon and 10% Syrah.  
**VINTAGE:** 2021

**VINEYARDS**

Finca Rio Seco: vineyards located at 1,700 mts (5,577 ft) above sea level in Cafayate Valley, Salta. Structure Vertical vine training.  
Yield: 8 TN/ha in Malbec and Syrah; and 6 TN/ha in Cabernet Sauvignon.  
Average age of the vines: 20 years.

**HARVEST**

Malbec: 2nd week of february. Cabernet Sauvignon: 1st week of March and Syrah: 2nd week of March. By hand in 20 kg bins.

**WINEMAKING**

Cold pre-fermentative maceration for 4 days at 5°C. Alcoholic fermentation for 14 days. Spontaneous malolactic fermentation. Aged in In large oak vats of 6,000 liters (cubas) and barrels of American and French oak, for 6 to 8 months.

**ALCOHOL**  
14,01 %

**TOTAL ACIDITY**  
6,31 g/l

**RESIDUAL SUGAR**  
2,09 g/l

**PH**  
3,71

**PRODUCTION**  
14.500 bottles

**TASTING NOTES**

**COLOR:** : intense and vivacious ruby-red with violet tones.

**AROMA:** : spicy with black and red fruits such as plum, cherry and strawberry, with a note of vanilla due to the oak.

**PALATE:** : sweet, ripe tannins make for a nice, smooth entry. Balanced acidity and long harmonious finish.

**AGING POTENTIAL:** because of its structure this is a wine that can be aged for up to 8 years.