



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

**AMAUTA**  
CORTE REFLEXION

**VARIETAL COMPOSITION** | 60% Malbec y 40% Cabernet Sauvignon.  
**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.  
Age of vineyard: 20 years.

**HARVEST**

Malbec: 2nd week of March. Cabernet Sauvignon: 1st 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 large oak vats of 6,000 liters (cubas) of American and French oak for 6 to 8 months.

**ALCOHOL**  
14,30 %

**TOTAL ACIDITY**  
6,19 g/l

**RESIDUAL SUGAR**  
2,36 g/l

**PH**  
3,69

**PRODUCTION**  
13.850 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.