



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

## LABORUM

TORRONTÉS OAK FERMENTED  
SINGLE VINEYARD

**VARIETAL COMPOSITION** | TORRONTÉS 100%

**VINTAGE:** 2021

**FINCA EL RETIRO:**

Vineyards located at 1.650 mts (5,413 ft) above sea level in Cafayate Valley, Salta. Age of the vineyard: 75 years old parral or pergola system vines. Soil: deep and sandy soils, with presence of minerals like mica crystals.

**HARVEST**

Third week of March. By hand in cases of 20 kg.

**WINEMAKING**

Pre-fermentative maceration in a press with carbonic for 4 hours. Alcoholic fermentation with selected yeast in tanks and in 500 liters barrels 70% of the wine ferments in barrels and is aged on lees for 8 months in French oak. Spontaneous malolactic fermentation.

**ALCOHOL**

12,50 %

**TOTAL ACIDITY**

6,61 g/l

**RESIDUAL SUGAR**

1,8 g/l

**PH**

3,42

**PRODUCTION**

2.400 bottles

**TASTING NOTES**

**COLOR:** yellow with bright golden tonalities.

**NOSE:** fresh and fruity. Intense and elegant with a second aroma of flowers like roses along with vanilla due to the time in oak.

**PALATE:** good structure, balanced and with a very good acidity.

A complex wine with a nice and long finish.

We recommend to drink this wine between 10 to 12 degrees

