



B O D E G A
EL PORVENIR
DE CAFAYATE

LABORUM
TORRONTÉS
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

In 3 different times, the first in the 3rd week of February, the second in the first week of March and the 3rd in the last week of March. By hand in bins of 20 kg.

WINEMAKING

With selected yeast in stainless Steel tanks. re-fermentative maceration in press with carbonic for 4 hours. Alcoholic fermentation for 25 days at a controlled temperature between 11°C and 13°C. No malolactic fermentation.

ALCOHOL

12,60 %

TOTAL ACIDITY

6,61 g/l

RESIDUAL SUGAR

1,8 g/l

pH

3,3

PRODUCTION

17.000 bottles

TASTING NOTES

COLOR: yellow with bright greenish tonalities.

AROMA: good character, fruity and fresh. Aromatic nose but elegant with notes of flowers along with nice citric notes.

PALATE: fresh, young, fruity. With good structure, balanced and with a very nice acidity.

We recommend to drink this wine between 10 to 12 degrees C.

