BODEGA
EL PORVENIR
DE CAFAYATE

LABORUM

CABERNET SAUVIGNON

SINGLE VINEYARD

VARIETAL COMPOSITION | CABERNET SAUVIGNON 100% **VINTAGE:** 2019

FINCA RÍO SECO:
Vineyards located at 1.700 mts (5,577 ft) above sea level in Cafayate Valley, Salta. Age of the vineyard: 20 years. It has a naturally low yield. Soil: Sandy with more presence of rocks where the Cabernet is planted, close to the Ruta 40.

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

WINEMAKING
Cold pre-fermentative maceration for 6 days at 4 degrees. Alcoholic fermentation time: 15 days with a controlled temperature between 27 and 29 degrees. Post-fermentative maceration of 30 days. Spontaneous malolactic fermentation in barrels. Aged in French and American oak barrel for 10 to 12 months.

ALCOHOL
14,40 %

TOTAL ACIDITY
6,18 g/l

RESIDUAL SUGAR
1,96 g/l

PH
3,67

PRODUCTION
8.400 bottles

TASTING NOTES
COLOR: intense red ruby with violet notes.
AROMA: red fresh fruits like raspberry and cherry combined with nice greener notes like pepper well combined with vanilla from the oak.
PALATE: sweet and harmonious beginning, with long and persistent finish and lots of fruits and notes of spices.

Aging potential: because of its structure its a wine that can be storage for at least 10 years.