



PEQUEÑAS  
FERMENTACIONES

# CHARDONNAY-SEMILLÓN

VALLE DE CAFAYATE  
SALTA ARGENTINA



BODEGA  
**EL PORVENIR**  
DE CAFAYATE



**PEQUEÑAS FERMENTACIONES:** These are micro-vinifications that we elaborate in search of different wines that can express another account of our region. We are driven by the desire to innovate, learning and exploring our limits, becoming the representation of Cafayate's potential.

**WINEMAKING:** We made this wine with grapes from old vines from Finca El Retiro. Both varieties are fermented separately in tanks and 20% of the volume is fermented and aged in French oak barrels for 6 months.

**VARIETAL COMPOSITION:** CHARDONNAY & SEMILLÓN

**REGION:** CAFAYATE VALLEY

**TA:** 6.11gr/l

**PH:** 3.20

**RS:** 1.80gr/l

**ALCOHOL:** 12% vol.

**TASTING NOTES:** Greenish yellow color, fresh and complex nose with lots of fresh white fruits such as pineapple and a touch of citrus peel, notes of complexity from aging in French oak barrels. The palate is complex and refreshing, some of which was made from whole bunches of grapes, resulting in herbal notes and a vibrant, taut structure.

2022

ONLY 4,600 BOTTLES MADE IN 2022

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