

learning and exploring our limits, becoming the representation of Cafayate's potential.

WINEMAKING: We made this wine with grapes from new vineyards planted in colluvial soil at the foot of the mountain at Finca Piedramonte. We chose to ferment this wine with native yeasts with 25% whole cluster to enhance freshness and through carbonic maceration. It finished fermentation without skins to preserve its fruity expression and freshness.

VARIETAL COMPOSITION: 100% GARNACHA REGION: CAFAYATE VALLEY

TA: 6.49gr/l PH: 3.51 **RS:** 1.98gr/l ALCOHOL: 13% vol.

TASTING NOTES: Red cherry color with very good brightness and violet reflections. Fruity and very fresh nose. It presents notes of cherry, red apple and fresh plum interspersed with an herbal note reminiscent of thyme. The palate is dry and has a friendly entry where the plum note stands out and also appears the note of strawberry candy. Its structure is light and fluid with great acidity. It has a fruity and refreshing finish.

2022

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ONLY 3,500 BOTTLES MADE IN 2022