

PEQUEÑAS
FERMENTACIONES

GSM

GARNACHA SYRAH MOURVÈDRE

VALLE DE CAFAYATE
SALTA ARGENTINA



BODEGA
EL PORVENIR
DE CAFAYATE



2022

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: The Garnacha and Mourvèdre varieties from our Finca Piedramonte are co-fermented in tanks and then the Syrah from our Finca Rio Seco is added, which was aged for 6 months in French oak barrels.

VARIETAL COMPOSITION: GARNACHA, SYRAH & MOURVÈDRE **REGION:** CAFAYATE VALLEY
in equal parts.

TA: 5.83gr/l

PH: 3.66

RS: 3.59gr/l

ALCOHOL: 14.5% vol.

TASTING NOTES: Bright black plum color of medium intensity and violet reflections. The nose has a fruity and fresh entry. Notes of sour cherries, a slight note of rubber and a very subtle note of white pepper can be perceived. After a while the red fruit jam note appears. The palate has a fresh and somewhat sweet entry. Notes of black fruits such as black cherry and blackberry appear. It presents a medium-bodied structure, good acidity and tension on the palate. The tannins are pleasant and very elegant.