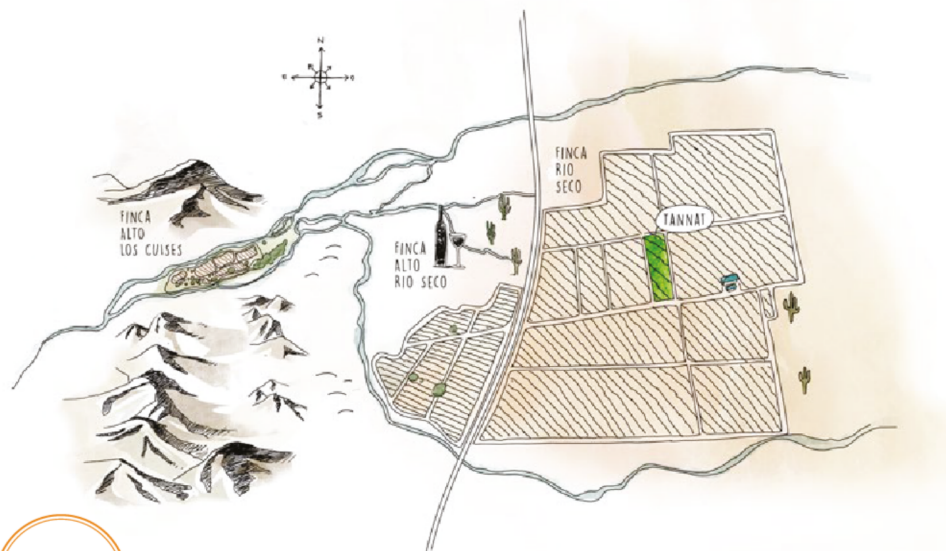


LABORUM DE PARCELA

FINCA RIO SECO

BLOCK 5 | TANNAT | 2020



PRODUCTION
4400
BOTTLES

Intense garnet red, clean and bright; herbal and fruity character, with aromas of ripe plums and raspberries, plus notes of thyme, mint and hints of smoke and earth. The entry on the palate is smooth, with very firm tannins, compact structure and medium acidity. Its expression on the palate is reminiscent of blackberries and fresh notes of mint and cedar. It has a resinous finish and long persistence.

VINEYARDS: The Finca Río Seco vines are about 17 years old and very balanced. Its soil is very heterogeneous, being Block 5 a plot with a high percentage of rock, which gives the wine a different texture, achieving its grapes a great polyphenolic and aromatic concentration.

LOCATION: Cafayate, Salta, Argentina, 1700 meters above sea level.

AGRONOMIST: Daniel Guillén.

VARIETY: Tannat 100%.

WINEMAKING: Manual harvest, selection of clusters and subsequent selection of berries. The must is fermented with selected yeasts, 50% in cento eggs and the other 50% in stainless steel tanks, and then the wine is aged in oak barrels (50% used and 50% new) for 12 months where it undergoes malolactic fermentation. Lightly filtered and bottled. Stored in bottle for at least 8 months.

AGING POTENTIAL: 12 years.

WINEMAKER: Francisco Puga.

PAIRING AND SERVICE SUGGESTIONS: Serve at a temperature between 16°C and 18°C (61°F and 64°F). It goes well with suckling pig, matured meats and hard sheep's milk cheeses.

ALCOHOL: 14.60° PH: 3.57 ACIDITY: 6.22 g/l SUGAR: 2.11 g/l



BODEGA
EL PORVENIR
DE CAFAYATE