

WINEMAKING:

We make this wine with whole clusters and carbonic maceration in stainless steel tanks to enhance the fruit and the natural freshness of this grape. This is why we chose to make an early harvest for grapes from vineyards located in Cafayate.

VARIETAL COMPOSITION: BONARDA REGION: VALLE DE CAFAYATE

 TA:
 6.20 g/L
 PH:
 3.30

 RS:
 1.60 g/L
 ALCOHOL:
 12,40 %

TASTING NOTES: Deep-red wine with reflections of similar colors. Its expressive aromas are reminiscent of red and black fruits such as cherries, sour cherries and blackberries, in addition to its somewhat earthy graphite and sweet spices notes, such as cinnamon and cardamom. It is smooth and refreshing in the mouth, with good acidity and textured tannins. Medium-bodied to the palate, where black fruits and graphite can be perceived again. A fresh, agile, delicious wine that is easy to enjoy alone or with food.

ONLY 3,400 BOTTLES MADE

2021

EL PORVENIR

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