

ÍCONO  
2018



FRANCISCO "PACO" PUGA - WINEMAKER EL PORVENIR DE CAFAYATE

*"Part of this wine is made with Malbec from three different vineyards; therefore, we obtain three different Malbec profiles. Red fruit is always predominant, plum jam and some floral notes appear in the Malbec from Finca de Alto Los Cuises. A herbal and fresh profile thanks to the Malbec from the Alto Rio Seco estate. On the other hand, the Cabernet Sauvignon from Rio Seco, a specially worked estate, with a freer canopy to express a balanced pyrazine and a good aromatic profile that will give the blend a long aromatic durability. Finally, the Tannat from old vines from the El Retiro estate, to support the structure and provide more acidity.*

*The 2018 vintage has had a change in style with the appearance of new estates and vineyards. I think we have achieved a balanced, friendly and very rich wine."*

SEASON REPORT

A dry season with 80 millimeters of rain, with the average temperature higher than in previous years. This meant that much more work had to be done on the canopy and foliage to protect grapes from the sun and rain.

BLEND

Malbec 80% · Cabernet Sauvignon 10% · Tannat 10%

VINEYARDS / MASL

Finca Rio Seco vineyards planted 20 years ago at 1,700 meters above sea level in sandy loam soil, part of the Malbec and Cabernet Sauvignon come from here.

Finca Alto Rio Seco 1750 meters above sea level, a large percentage of Malbec comes from here.

Finca Alto Los Cuises 1850 meters above sea level, we use a percentage of the Malbec from here.

Finca El Retiro old vines planted 70 years ago at 1,650 meters above sea level in a very sandy soil, from here comes the Tannat.

HARVEST

First half of March for Malbec and Cabernet Sauvignon. Tannat is harvested in the second half of March. Manual harvest, in boxes of 20 kg.

FERMENTATION

The alcoholic fermentation of Malbec and Cabernet Sauvignon took place in stainless steel tanks. While the malolactic fermentation took place in oak barrels. The Tannat was fermented

OAK AGING

We make a selection of the best 500 liter French oak barrels. We age our wine between 22 to 24 months.

TASTING NOTES

**Colour:** Its center shows a black plum tone and a dark garnet rim.

**Aroma:** Attack of wild fruits and balsamic notes. Blueberries, kirsch and blackberries to start. Then balsamic notes, sweet spice and floral notes such as eucalyptus, black pepper and a hint of rose petals appear.

**Boca:** It presents a fruity, friendly and fresh entrance. Kirsch notes are repeated on the palate and walnut notes appear. A crisp-textured wine with good tension on the palate and lots of elegance. Long-term projection tannic strength. Its finish is long, elegant and fresh.

AGING POTENTIAL

Due to its structure, this wine will allow it to be aged between 15 and 20 years.

PRODUCTION

6260 bottles.

TECHNICAL INFORMATION

ALCOHOL	VOLATILE ACIDITY	TOTAL ACIDITY	RESIDUAL SUGAR	PH
14,50%	0,8	5,81	3,14	3,78



BODEGA  
**EL PORVENIR**  
DE CAFAYATE