

## ÍCONO 2019



### FRANCISCO "PACO" PUGA - HEAD WINEMAKER AT EL PORVENIR DE CAFAYATE

"On the one hand, the Malbec from the Alto Rio Seco estate stands out for its perfectly balanced structure and beautiful acidity. The Cabernet Sauvignon shows fruit with balanced pyrazines, providing an elegant profile that I am sure will evolve exceptionally well. There are also nice herbal and cassis notes. As for the Tannat, its acidity achieves excellent balance this year. This wine offers us an experience with high quality fruit and a delicate herbaceousness that is perfectly balanced and elegant. I think this is one of the years that will stand out in history".

#### SEASON REPORT

Super exceptional year for the Calchaquí Valley. A very cool climate, with more rain for Cafayate, which guaranteed better ripening. An exceptional vegetative cycle, and a summer with several cloudy days which made the physiological maturity more balanced.

#### BLEND

Malbec 80% - Cabernet Sauvignon 10% - Tannat 10%

#### VINEYARD / 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.

#### HARVEST

Second week of February for Malbec, first week of March for Tannat and end of March for Cabernet Sauvignon. Harvest by hand in 20k boxes.

#### FERMENTATION

The alcoholic fermentation of the three varieties was carried out in stainless steel tanks with native yeasts. Malolactic fermentation took place in oak barrels.

**OAK AGING** We make a selection of the best French oak barrels of 500 liters. Our wine remains there from 22 to 24 months.

**TASTING NOTES** COLOR 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 there are balsamic notes, sweet spice and floral notes such as eucalyptus, black pepper and a hint of rose petals.

**MOUTH:** It presents a fruity, friendly and fresh entry. Kirsch notes are repeated on the palate and nutty notes appear. A crisp textured wine with good tension in the mouth and a lot of elegance. Long-term tannic strength. The finish is long, elegant and fresh.

**AGING POTENTIAL** It is a wine that will allow, due to its structure, a cellaring between 15 and 20 years.

**PRODUCTION** 7280 bottles (300 of which are magnum)

TÉCHNICAL INFORMATION	ALCOHOL	ACIDEZ VOLÁTIL	ACIDEZ TOTAL	AZÚCAR RESIDUAL	PH
	14, 5%	0.57gr/l	6,10 gr/l	2,6 gr/l	3.63



BODEGA  
**EL PORVENIR**  
DE CAFAYATE