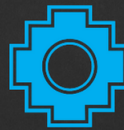


# MALBEC NUEVOS SUELOS

VALLE DE CAFAYATE  
SALTA ARGENTINA



BODEGA  
EL PORVENIR  
DE CAFAYATE



2022

Over the years we noticed that **Finca Alto Rio Seco** differs with other vineyards, the grapes produced are smaller, more concentrated and the wines have a distinctive mineral profile. For this reason we decided to carry out a soil analysis and were able to confirm a greater presence of limestone.

Geologically speaking, the soils where this Malbec comes from are the last alluvial deposits that the Rio Seco basin contributed to the estate, being the most recent and hence the choice of the name **Nuevos Suelos** (New Soils).

**HARVEST:** First week of March

**WINEMAKING:** Vatting with 5% whole cluster. Fermentation in steel tanks with native yeasts at a temperature between 24 and 26 degrees C. Natural malolactic fermentation. No barrel aging so that the wine speaks of the place it comes from.

**VARIETAL COMPOSITION:** 100% Malbec      **REGION:** Cafayate Valley

**TA:** 5,7g/l      **ALCOHOL:** 14%      **RESIDUAL SUGAR:** 2,58 g/l      **PH:** 3,63

**TASTING NOTES:**

**COLOR:** Intense ruby red with black and violet hues, bright and lively.

**AROMA:** A strong presence of fresh black fruits such as blackberry and black cherry; a subtle note of coffee caramel is perceived, also some sweet spice and herbal notes.

**TASTE:** Good volume entry, with notes of passion fruit seeds and coffee beans. Its tannins are fine and elegant. Herbal presence, fluid and fresh. It is a wine with persistence.

9.600 BOTTLE PRODUCTION