



B O D E G A
EL PORVENIR
DE CAFAYATE

LABORUM

CABERNET FRANC SINGLE VINEYARD

COMPOSITION Cabernet Franc 100%

VINTAGE 2022

FINCA RÍO SECO

Own vineyards located at 1,700 meters above sea level, in the Cafayate Valley, Salta.

VINEYARD STRUCTURE / YIELD

Trellis training with Vertical Positioning System (VPS). Vineyard age: 5 years.

HARVEST

Second half of March. By hand in bins of 20 kg.

WINEMAKING

Cold pre-fermentation maceration for 3 days at 4 degrees C. Fermented in stainless steel tanks for approximately 10 days at a controlled temperature between 24 and 26 degrees C. Spontaneous malolactic fermentation.

AGEING

In concrete egg for 6 months and then in 225-liter French oak barrels for a further 6 months.

ALCOHOL

14,40 %

ACIDITY

5,85 g/l

RESIDUAL SUGAR

3.1 g/l

PH

3.72

PRODUCTION

5.200 bot.

TASTING NOTES

COLOR: Cherry red with purplish glints exhibiting a pleasant intensity and brightness.

AROMAS: The freshness of black fruits, such as blackberry, intertwine with a distinctive spicy touch, reminiscent of sweet red bell pepper. Subtle hints of cardamom and delicate vanilla aromas are appreciated, contributed by the influence of oak.

TASTE: Balanced entry with a medium body. Elegant tannins add a great finish to this wine.

It is recommended at a temperature between 16°C and 18°C. (60.8 F - 64.4 F)

