



B O D E G A
EL PORVENIR
DE CAFAYATE

LABORUM
MALBEC SINGLE VINEYARD



BLEND COMPOSITION Malbec 100%

VINTAGE 2021

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). Yield: 6 TN/hectare. Vineyard age: 20 years.

HARVEST

Manual, in 20 kg boxes. Second week of March

WINEMAKING

Cold pre-fermentation maceration for 6 days at 4 degrees C. Alcoholic fermentation lasted approximately 15 days at a controlled temperature between 27 and 29 degrees C. Post-fermentation maceration for approximately 20 days. Spontaneous malolactic fermentation.

AGEING

In French oak barrels for 12 months.

ALCOHOL

14,30 %

ACIDITY

5,85g/l

RESIDUAL SUGAR

3,04 g/l

PH

3,71

PRODUCTION

40.000 bot.

TASTING NOTES

COLOR: Deep ruby red with violet hues, shines bright and lively.

AROMAS: Seductive fragrance of fresh fruits, both red and black, such as cherry and blackberry. Floral notes of roses and violets add an elegant dimension, while a touch of sweet spice, especially black pepper, gently intertwines. A subtle smoky nuance enriches the whole.

MOUTH: It unfolds elegantly and smoothly on the palate, a sweet and harmonious entry. Firm, well-defined tannins give the wine outstanding structure. The finish spreads gracefully, leaving a lasting and persistent impression with each sip.

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

@elporvenirwines

www.elporvirdecafayate.com

