



B O D E G A  
**EL PORVENIR**  
DE CAFAYATE

**LABORUM**  
MALBEC TARDÍO



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**

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

**WINEMAKING**

Cold pre-fermentation maceration for 2 days at 4 °C, alcoholic fermentation for approximately 25 days at a controlled temperature between 20 and 23 °C. Post-fermentation maceration for approximately 15 days. Spontaneous malolactic fermentation.

**AGEING**

In new French oak barrels for 8 months.

**ALCOHOL**

14,40 %

**ACIDITY**

5,20 g/l

**RESIDUAL SUGAR**

91 g/l

**PH**

3,90

**PRODUCTION**

2.000 botellas.

**TASTING NOTES**

**COLOR:** reddish with violet hues, bright and very expressive.

**AROMA:** ripe red fruits such as cherries and plums; black fruits such as dried figs, accompanied by a spice characteristic of Malbecs from the Valley. Subtle aromas of vanilla, chocolate and dulce de leche from the long oak aging.

**MOUTH:** with a sweet and harmonious entry, balanced acidity to maintain it over time. Firm tannins that make it a wine with very good structure. Long finish and persistence.

It is recommended at a temperature between 5° and 7°.

