



B O D E G A
EL PORVENIR
DE CAFAYATE

LABORUM
SYRAH SINGLE VINEYARD

BLEND COMPOSITION Syrah 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). Vineyard age: 20 years.

HARVEST

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

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

15,40 %

ACIDITY

6,40 g/l

RESIDUAL SUGAR

2.61 g/l

PH

3.67

PRODUCTION

3.600 bot.

TASTING NOTES

COLOR: Intense ruby red, with black to violet tones in contours.

AROMAS: Ripe red fruits, figs, spicy by nature (black pepper and cumin), with the aromas provided by the wood such as smoked and tobacco.

MOUTH: Intense and sweet entry due to the ripe, firm and intense tannins, product of a long and slow polyphenolic maturity, medium to high structure. Juicy with meaty notes, balanced acidity and long finish.

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

