



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

**LABORUM**  
TORRONTES DE OTOÑO



**BLEND COMPOSITION** Torrontés 100%

**VINTAGE** 2022

**FINCA EL RETIRO**

Own vineyards located at 1,650 meters above sea level, in the Cafayate Valley, Salta.

**VINEYARD STRUCTURE**

Pergola or parral training. Vineyard age: 73 years.

**HARVEST**

Manual, in 20 kg bins. Last week of May

**WINEMAKING**

25 days of alcoholic fermentation in new barrels using selected yeasts at temperatures between 13 and 15 degrees C. No spontaneous malolactic fermentation.

**AGEING**

In new French oak barrels for 8 months.

**ALCOHOL**

11,40 %

**ACIDITY**

6,20 g/l

**RESIDUAL SUGAR**

92 g/l

**PH**

3,64

**PRODUCTION**

5.000 bot.

**TASTING NOTES**

**COLOR:** Yellow with golden hues, good brightness.

**AROMAS:** Fruity character with notes of peach, raisin and quince, mixed with honey; with an interesting background of toast, vanilla and dulce de leche given by the time in French oak.

**MOUTH:** Pleasant, it matches its fragrance on the nose. It has good structure, it is a balanced wine with very good acidity. Long finish.

We recommended drinking at a temperature between 5° and 7°. (41 F - 44.6 F)

