



B O D E G A
EL PORVENIR
DE CAFAYATE

AMAUTA

ABSOLUTO • CABERNET SAUVIGNON



COMPOSITION

100% Cabernet Sauvignon

VINTAGE

2022

VINEYARD

Finca Río Seco: vineyards located at 1700 meters above sea level in the Cafayate Valley, Salta.

HARVEST

First half of March, manual in 20k boxes

WINEMAKING

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

ALCOHOL

14.30%

TOTAL ACIDITY

5.92g/l

PH

3.76

RESIDUAL SUGAR

2.80 g/l

TASTING NOTES

COLOR: Intense garnet red, great vivacity, with violet notes.

AROMA: Fresh red fruits such as strawberries; combined with subtle notes of black pepper and some cedar.

PALATE: Sweet and harmonious entry, balanced acidity, a very fresh wine with a long finish.

AGING POTENTIAL Can be storage for 4 years.

SUGGESTED SERVING TEMPERATURE 16 - 18 degrees C.

