



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

# AMAUTA

ABSOLUTO • MALBEC



#### COMPOSITION

100% Malbec

#### VINTAGE

2022

#### VINEYARD

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

#### HARVEST

1st and 2nd week of March. By hand in bins of 20 kg.

#### WINEMAKING

Cold pre-fermentative maceration for 4 days at 5°C. Alcoholic fermentation for 14 days at a controlled temperature between 26°C and 28°C. Post-fermentative maceration for 15 days. Spontaneous malolactic fermentation.

#### ALCOHOL

14.0%

#### TOTAL ACIDITY

5.65 g/l

#### PH

3.75

#### RESIDUAL SUGAR

2.74 g/l

#### TASTING NOTES

**COLOR:** Intense ruby red, great vivacity, with violet notes.

**AROMA:** Red fresh fruits such as raspberry, strawberry and cherry; combined with spices.

**PALATE:** With a sweet and harmonious entry, balanced acidity and long and persistence final.

**AGING POTENTIAL:** Can be storage for 4 years.

**SUGGESTED SERVING TEMPERATURE** 16 - 18 degrees C.

