



B O D E G A
EL PORVENIR
DE CAFAYATE

AMAUTA
ABSOLUTO • TANNAT



COMPOSITION

100% Tannat

VINTAGE

2022

VINEYARD

Finca Río Seco : vineyards located at 1.700 mts (1,413 ft) above sea level in Cafayate Valley, Salta.

HARVEST

3rd week of February. 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 26 and 28 degrees C. Post-fermentation maceration for approximately 10 days. Spontaneous malolactic fermentation

ALCOHOL

14%

TOTAL ACIDITY

6.45g/l

PH

3.38

RESIDUAL SUGAR

2.77g/l

TASTING NOTES

COLOR: intense ruby red with violet and black notes on the nose.

AROMA: spices with notes of eucalyptus, black fruits such as figs and menthol.

PALATE: intense and sweet entry due to ripe tannins. Medium-high structure with balanced acidity and long finish. It is an intense wine with freshness and complexity.

AGING POTENTIAL Can be storage for 5 years.

SUGGESTED SERVING TEMPERATURE 16 - 18 degrees C.

