



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

**AMAUTA**  
ABSOLUTO • TORRONTÉS



**COMPOSITION**

100% Torrontés

**VINTAGE**

2022

**VINEYARD**

Finca El Retiro: Vineyards located at 1.650 mts (1,413 ft) above sea level in Cafayate Valley, Salta.

**HARVEST**

3rd week of February. By hand in bins of 20 kg.

**WINEMAKING**

Use of selected yeast. Carbonic maceration for 4 hours. Alcoholic fermentation for 25 days at a temperature between 13°C y 15°C. Non spontaneous malolactic fermentation.

**ALCOHOL**

12.30%

**TOTAL ACIDITY**

6.65g/l

**PH**

3.25

**RESIDUAL SUGAR**

1.80 g/l

**TASTING NOTES**

**COLOR:** yellow with bright greenish tonalities, bright and vivacious.

**AROMA:** fresh, fruity, tropical; intense with a second aroma of ower along with citric notes.

**PALATE:** fresh, young, fruity. Good structure, balanced and with a very good acidity.

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

**SUGGESTED SERVING TEMPERATURE** 7 - 9 degrees C.

