



B O D E G A
EL PORVENIR
DE CAFAYATE

AMAUTA
CORTE INNOVACIÓN

BLEND COMPOSITION

Malbec 50% - Cabernet Franc 50%

VINTAGE

2022

FINCA RÍO SECO

Own vineyards located at 1,700 meters above sea level, in the Cafayate Valley, Salta.

VINEYARD STRUCTURE

Trellis training with Vertical Positioning System (VPS). Yield: 8 TN/ ha. Vineyard age: 23 years.

HARVEST

Malbec second week of March; Cabernet Franc last week of March. Manual, in 20 kg boxes.

WINEMAKING

Cold pre-fermentation maceration for 4 days at 5 degrees C. Alcoholic fermentation lasted approximately 14 days. Post-fermentation maceration for approximately 15 days. Spontaneous malolactic fermentation.

AGEING

Aged in French and American oak vats and barrels for 6 to 8 months.

ALCOHOL	ACIDITY	RESIDUAL SUGAR	PH
14,50 %	6,65 g/l	2,84 g/l	3,65

TASTING NOTES

COLOR: intense ruby red with violet hues that make it a lively and expressive wine.

AROMA: spicy by nature combined with red and black fruits, ripe red bell pepper and graphite; amalgamated with wood notes.

MOUTH: it has a sweet entry thanks to its polyphenolic ripeness, excellent acidity with a harmonious and long finish.

We recommend drinking at a temperature between 16° and 18°.