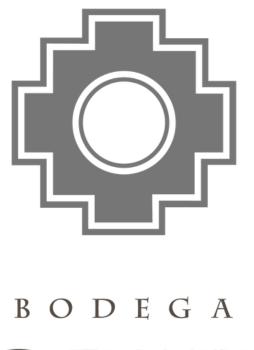


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EL PORVENIR DE CAFAYATE

LABORUM

GARNACHA SINGLE VINEYARD

COMPOSITION Garnacha 100%

VINTAGE 2023

FINCA PIEDRAMONTE

Own vineyards located at 1,750 meters above sea level, in the Cafayate Valley, Salta.

VINEYARD STRUCTURE

Trellis training with Vertical Positioning System (VPS).

HARVEST

Second half of March. By hand in bins of 20 kg.

WINEMAKING

Cold pre-fermentation maceration for 3 days at 8 degrees C. Fermented with native yeasts in stainless steel tanks for approximately 7 to 8 days at a controlled temperature between 24 and 26 degrees C. Spontaneous malolactic fermentation in barrels.

AGEING

In French oak barrels of second to fifth use and 225 liters for 8 months.

 ALCOHOL
 ACIDITY
 RESIDUAL SUGAR
 PH

 14,10 %
 5,75g/l
 2.5 g/l
 3,67

PRODUCTION

3.800 bot.

TASTING NOTES

0

COLOR: It presents an attractive reddish cherry tone of medium-low intensity.

AROMA: The nose reveals a surprising freshness, its initial note is decidedly fruity. Red fruits such as blackberry and cherry stand out. Subsequently, sweet spices are subtly perceived, adding complexity and balance.

TASTE: The entry is sweet and harmonious, enveloping the palate with a fruity explosion of remarkable freshness. Wild fruit nuances stand out, while a delicate menthol note, reminiscent of eucalyptus, adds an additional layer of complexity. The wine shows excellent grip and good acidity, providing a balanced structure. The medium-intensity tannins contribute to a round body and a full sensory experience. Its medium-length persistence invites you to enjoy every moment.

It is recommended at a temperature between 16°C and 18°C. (60.8 F - 64.4 F)

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