



B O D E G A  
**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

14,10 %

#### ACIDITY

5,75g/l

#### RESIDUAL SUGAR

2.5 g/l

#### PH

3,67

#### PRODUCTION

3.800 bot.



#### TASTING NOTES

**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)

@elporvenirwines

www.elporvenirdecafayate.com