



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

# AMAUTA

**ABSOLUTO • CABERNET SAUVIGNON**

#### COMPOSITION

100% Cabernet Sauvignon

#### VINTAGE

2023

#### VINEYARD

Finca Río Seco: vineyards located at 1700 meters above sea level in the Cafayate Valley, Salta.

#### HARVEST

First half of March, manual in 20k boxes

#### WINEMAKING

Cold pre-fermentation maceration for 6 days at 4 degrees C, alcoholic fermentation for approximately 15 days at a controlled temperature between 27 and 29 degrees C. Post-fermentation maceration for approximately 15 days. Spontaneous malolactic fermentation.

#### ALCOHOL

14.30%

#### TOTAL ACIDITY

5.92g/l

#### PH

3.76

#### RESIDUAL SUGAR

2.80 g/l

#### TASTING NOTES

**COLOR:** Intense garnet red, great vivacity, with violet notes.

**AROMA:** Fresh red fruits such as strawberries; combined with subtle notes of black pepper and some cedar.

**PALATE:** Sweet and harmonious entry, balanced acidity, a very fresh wine with a long finish.

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

**SUGGESTED SERVING TEMPERATURE** 16 - 18 degrees C.

