



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

# AMAUTA

ABSOLUTO • TANNAT

## COMPOSITION

100% Tannat

## VINTAGE

2023

## VINEYARD

Finca Río Seco : vineyards located at 1.700 mts (1,413 ft) above sea level in Cafayate Valley, Salta.

## HARVEST

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

## WINEMAKING

Cold pre-fermentation maceration for 6 days at 4 degrees C. Alcoholic fermentation lasted approximately 15 days at a controlled temperature between 26 and 28 degrees C. Post-fermentation maceration for approximately 10 days. Spontaneous malolactic fermentation

## ALCOHOL

14%

## TOTAL ACIDITY

6.45g/l

## PH

3.38

## RESIDUAL SUGAR

2.77g/l

## TASTING NOTES

**COLOR:** intense ruby red with violet and black notes on the nose.

**AROMA:** spices with notes of eucalyptus, black fruits such as figs and menthol.

**PALATE:** intense and sweet entry due to ripe tannins. Medium-high structure with balanced acidity and long finish. It is an intense wine with freshness and complexity.

**AGING POTENTIAL** Can be storage for 5 years.

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

