



B O D E G A
EL PORVENIR
DE CAFAYATE

AMAUTA
ABSOLUTO • TORRONTÉS



COMPOSITION

100% Torrontés

VINTAGE

2023

VINEYARD

Finca El Retiro: Vineyards located at 1.650 mts (1,413 ft) above sea level in Cafayate Valley, Salta.

HARVEST

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

WINEMAKING

Use of selected yeast. Carbonic maceration for 4 hours. Alcoholic fermentation for 25 days at a temperature between 13°C y 15°C. Non spontaneous malolactic fermentation.

ALCOHOL

12.30%

TOTAL ACIDITY

5.73g/l

PH

3.27

RESIDUAL SUGAR

2.84 g/l

TASTING NOTES

COLOR: yellow with bright greenish tonalities, bright and vivacious.

AROMA: fresh, fruity, tropical; intense with a second aroma of ower along with citric notes.

PALATE: fresh, young, fruity. Good structure, balanced and with a very good acidity.

AGING POTENTIAL Can be storage for 4 years.

SUGGESTED SERVING TEMPERATURE 7 - 9 degrees C.

