



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

**AMAUTA**  
ABSOLUTO • TORRONTÉS DULCE

**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 yeasts, pre-fermentation maceration in press with carbonic snow for 4 hours, alcoholic fermentation for 25 days at a temperature between 13° C and 15° C. Fermentation is stopped at 40 gr/lts. Malolactic fermentation is not carried out.

**ALCOHOL**

10.40%

**TOTAL ACIDITY**

6.83g/l

**PH**

3.30

**RESIDUAL SUGAR**

40 g/l

**TASTING NOTES**

**COLOR:** yellow with golden glints, good brightness and lively.

**AROMA:** tropical fruity character, pear notes and very fragrant, typical aromas of the Torrontés grape.

**PALATE:** young and fruity. Frank wine, with good structure and balance, smooth and velvety with a sweet and long finish.

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

**SUGGESTED SERVING TEMPERATURE** 6 - 8 degrees C.

