



B O D E G A
EL PORVENIR
DE CAFAYATE

LABORUM

CABERNET SAUVIGNON SINGLE VINEYARD

BLEND COMPOSITION Cabernet Sauvignon 100%

VINTAGE 2022

FINCA RÍO SECO

Own vineyards located at 1,700 meters above sea level, in the Cafayate Valley, Salta.

VINEYARD STRUCTURE / YIELD

Trellis training with Vertical Positioning System (VPS). Vineyard age: 20 years.

HARVEST

Second half of March. By hand in bins of 20 kg.

WINEMAKING

Cold pre-fermentation maceration for 3 days at 4 degrees C, alcoholic fermentation for approximately 15 days at a controlled temperature between 24 and 26 degrees C. Post-fermentation maceration for approximately 7 days. Spontaneous malolactic fermentation.

AGEING

In French oak barrels for 12 months.

ALCOHOL

14,50 %

ACIDITY

6,1 g/l

RESIDUAL SUGAR

3.4 g/l

PH

3.65

PRODUCTION

5.200 bot.

TASTING NOTES

COLOR: Garnet red with violet glints exhibiting a pleasant intensity and brightness.

AROMAS: The freshness of red fruits such as raspberry and cassis intertwine with a distinctive spicy touch, reminiscent of sweet red bell pepper. There are subtle hints of graphite and delicate vanilla aromas, contributed by the influence of oak.

TASTE: Gently sweet and balanced entry with a medium body. Elegant tannins add a great finish to this wine.

It is recommended at a temperature between 16°C and 18°C. (60.8 F - 64.4 F)

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