



B O D E G A
EL PORVENIR
DE CAFAYATE

LABORUM

TANNAT SINGLE VINEYARD

BLEND COMPOSITION Tannat 100%

VINTAGE 2022

FINCA EL RETIRO

Own vineyards located at 1,650 meters above sea level, in the Cafayate Valley, Salta.

VINEYARD STRUCTURE

Pergola or parral training. Vineyard age: 70 years.

HARVEST

Manual, in 20 kg bins. Last week of March

WINEMAKING

In French oak vats. Pre-fermentative cold maceration for 4 days. Alcoholic fermentation for approximately 10 days at a controlled temperature between 27 and 29 degrees C. Post fermentation maceration for approximately 6 days. Spontaneous malolactic fermentation.

AGEING

Aged in French and American oak for 10 to 12 months.

ALCOHOL

15 %

ACIDITY

5,43 g/l

RESIDUAL SUGAR

3,7 g/l

PH

3,7

PRODUCTION

5.500 bottles.

TASTING NOTES

COLOR: An intense garnet red unfolds in the glass, revealing nuances that oscillate between deep bluish tones and purplish glints at the rim.

AROMAS: Notes of ripe black fruits merge, evoking the richness of blackberries and hazelnut. Delicate violets bring a floral dimension, while a spicy touch of eucalyptus intertwines with elegance. Hints of cocoa, tobacco leaf and leather add a unique aromatic complexity.

Mouth: Intense and softly sweet entry, thanks to ripe tannins that possess firmness and intensity, the fruit of a prolonged and meticulous polyphenolic maturation process. The structure, which unfolds from medium to high, is balanced by an acidity that enhances each sip. The finish lingers on the palate.

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

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www.elporvenirdecafayate.com

