



B O D E G A
EL PORVENIR
DE CAFAYATE

LABORUM

TORRONTES SINGLE VINEYARD



BLEND COMPOSITION Torrontés 100%

VINTAGE 2023

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: 73 years.

HARVEST

Manual, in 20 kg boxes. Last week of March

WINEMAKING

Prefermentative maceration in press with carbonic snow for 4 hours. Alcoholic fermentation with selected yeasts, one part in barrel and the other in tank.

70% fermented in barrels and aged on lees for 8 months in new French oak barrels. Spontaneous MLF

ALCOHOL

13 %

ACIDITY

5,81 g/l

RESIDUAL SUGAR

1,8 g/l

PH

3,24

PRODUCTION

6.600 bot.

TASTING NOTES

COLOR: Yellow with golden edges, good brightness and lively.

AROMA: Fruity, fresh and perfumed character. Intense and elegant, with a floral background reminiscent of roses. Accompanied by notes of vanilla from the time spent in wood.

MOUTH: Good structure and weight in the mouth, fresh and balanced. Long flow or persistence.

We recommend drinking at a temperature between 7° and 9°. (44.6 F - 48.2 F)

