

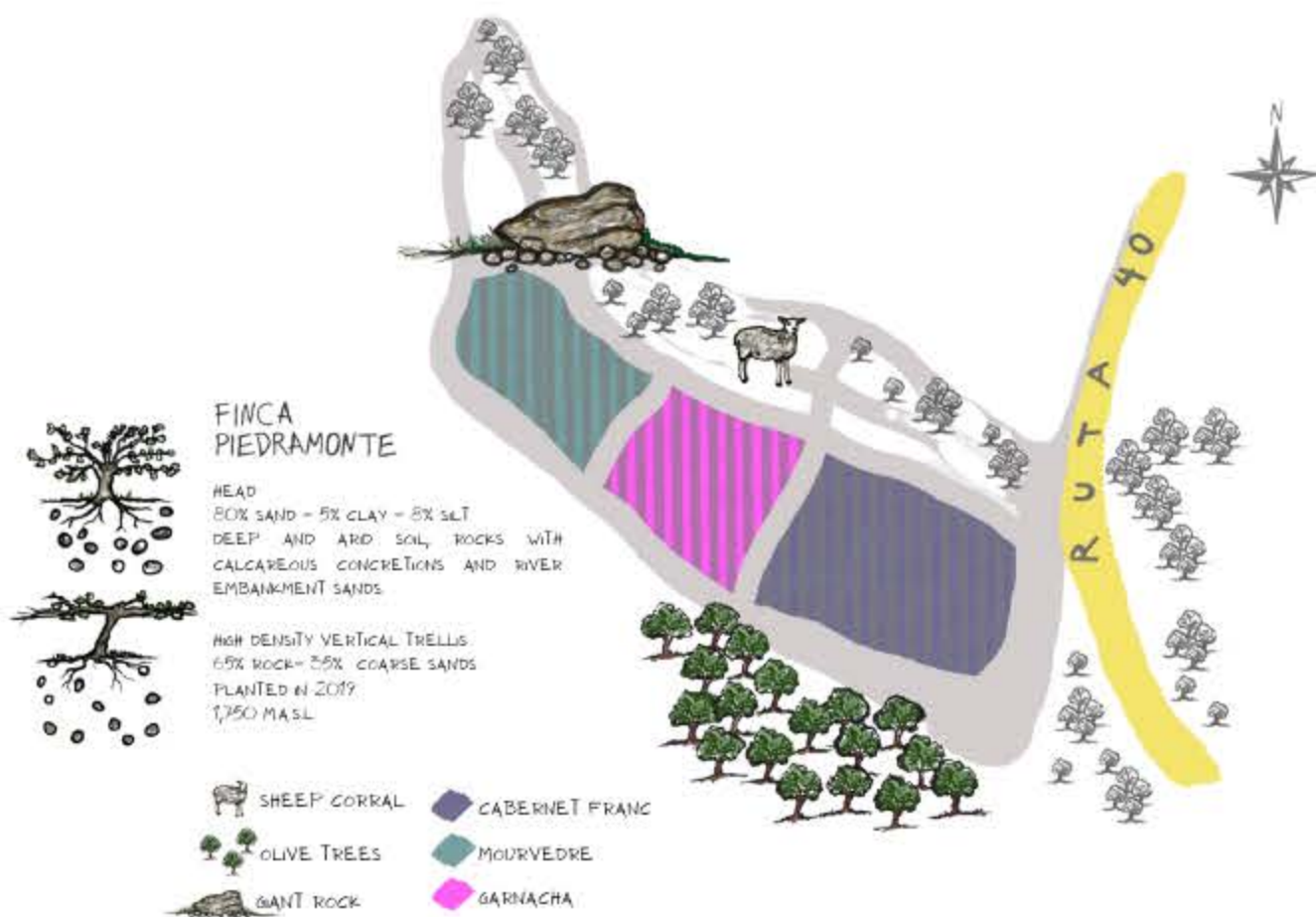
# LABORUM DE PARCELA

FINCA PIEDRAMONTE

BLOCK 6 | CABERNET FRANC | 2022



PRODUCTION  
5.580  
BOTTLES



*COLOR* Purple with violet hues. *AROMAS* Ripe black fruits such as blackberry and currant stand out. A spicy profile appears both sweet and dry, the white pepper, typical of this variety, adds complexity to the wine. *PALATE* Sweet entry. Fine tannins and medium body. The oak ageing is perfectly integrated, adding an extra dimension to its elegant character. Medium persistence on the palate.

**VINEYARDS:** The soil composition at Finca Piedramonte is characterized mainly by the presence of angular rocks in a matrix of sands, with a high calcium carbonate content. Block 6 of Finca Piedramonte stands out for its high density trellised Cabernet Franc plantations.

**LOCATION:** Cafayate, Salta, Argentina, 1750 meters above sea level.

**VARIETY:** Cabernet Franc 100%.

**WINEMAKING:** Harvest by hand, selection of clusters and subsequent berry selection. Cold pre-fermentation maceration at 8°C for 3 days and then fermented with native yeasts for 7 to 8 days in stainless steel tanks. The wine is then racked to barrel where it undergoes malolactic fermentation before aging in 500-liter French oak barrels (40% new, 60% used) for 14 months. Lightly filtered and bottled. Stored in bottle for at least 10 months.

**AGING POTENTIAL:** 12 years.

**WINEMAKER:** Francisco Puga.

**PAIRING AND SERVICE SUGGESTIONS:**

Tomato-based dishes offer a vibrant acidity that perfectly complements preparations with Genovese pesto, thanks to its herbal nuances; meats such as chicken and lamb, along with bell pepper pizza, find a good balance. Medium-bodied cow cheeses, such as Gruyere and Emmental. Likewise, Fontina, with its gentler texture, provides a smooth but delicious contrast.

Serve at a temperature between 16°C and 18°C. (61°F and 64°F).

ALCOHOL: 14.50° PH: 3.52 ACIDITY: 5.88 g/l SUGAR: 3.36 g/l



BODEGA  
EL PORVENIR  
DE CAFAYATE