



B O D E G A
EL PORVENIR
DE CAFAYATE

AMAUTA
CABERNET SAUVIGNON



COMPOSITION

100% Cabernet Sauvignon

VINTAGE

2024

VINEYARD

Finca Río Seco: vineyards located at 1700 meters above sea level in the Cafayate Valley, Salta.

HARVEST

First fortnight of March, manual in 20k boxes

WINEMAKING

Cold pre-fermentation maceration for 6 days at 4 degrees C, alcoholic fermentation for approximately 15 days at a controlled temperature between 27 and 29 degrees C. Post-fermentation maceration for approximately 15 days. Spontaneous malolactic fermentation.

ALCOHOL

14%

TOTAL ACIDITY

5.8g/l

PH

3.72

RESIDUAL SUGAR

2.6 g/l

TASTING NOTES

COLOR: Deep garnet with purple glints, showing great intensity and freshness.

AROMA: Ripe red fruits such as raspberries predominate, accompanied by subtle spicy notes of white pepper and a touch of smoked wood.

PALATE: Smooth and round entry, vibrant acidity that highlights its freshness, with a persistent and balanced finish.

AGING POTENTIAL Can be storage for 4 years.

SUGGESTED SERVING TEMPERATURE 16 - 18 degrees C.

CON RAICES EN EL FUTURO DE CAFAYATE
WITH ROOTS IN THE FUTURE OF CAFAYATE