



B O D E G A
EL PORVENIR
DE CAFAYATE

AMAUTA
MALBEC



COMPOSITION

100% Malbec

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 4 days at 5 degrees C. Alcoholic fermentation lasted approximately 14 days at a controlled temperature between 26 and 28 degrees C. Post-fermentation maceration for approximately 15 days. Spontaneous malolactic fermentation.

ALCOHOL

14.20%

TOTAL ACIDITY

5.4 g/l

PH

3.7

RESIDUAL SUGAR

2.5 g/l

TASTING NOTES

COLOR: Intense ruby red, great vivacity, with violet notes.

AROMA: Red fresh fruits such as raspberry, strawberry and cherry; combined with spices.

PALATE: With a sweet and harmonious entry, balanced acidity and long and persistence final.

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