



B O D E G A
EL PORVENIR
DE CAFAYATE

AMAUTA
TANNAT

COMPOSITION

100% Tannat

VINTAGE

2024

VINEYARD

Finca Río Seco: vineyards located at 1.700 mts (1,413 ft) above sea level in 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 lasted approximately 15 days at a controlled temperature between 26 and 28 degrees C. Post-fermentation maceration for approximately 10 days. Spontaneous malolactic fermentation

ALCOHOL

14%

TOTAL ACIDITY

7.4g/l

PH

3.59

RESIDUAL SUGAR

2.9 g/l

TASTING NOTES

COLOR: deep ruby red with purple and dark hues, highlighting violet hints.

AROMA: spicy with subtle herbal notes, eucalyptus and black fruits, as well as ripe plums, with a delicate menthol background.

PALATE: ample and enveloping entry thanks to well-integrated tannins. Medium structure, with balanced acidity and a long finish. A wine with freshness and remarkable complexity.

AGING POTENTIAL Can be storage for 5 years.

SUGGESTED SERVING TEMPERATURE 16 - 18 degrees C.

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

