



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



B O D E G A  
**EL PORVENIR**  
DE CAFAYATE

## AMAUTA

### CORTE MALBEC - CABERNET FRANC

#### BLEND COMPOSITION

Malbec 50% - Cabernet Franc 50%

#### VINTAGE

2023

#### FINCA RÍO SECO

Own vineyards located at 1,700 meters above sea level, in the Cafayate Valley, Salta.

#### VINEYARD STRUCTURE

Trellis training with Vertical Positioning System (VPS). Yield: 8 TN/ ha. Vineyard age: 23 years.

#### HARVEST

Malbec second week of March; Cabernet Franc last week of March. Manual, in 20 kg boxes.

#### WINEMAKING

Cold pre-fermentation maceration for 4 days at 5 degrees C. Alcoholic fermentation lasted approximately 14 days. Post-fermentation maceration for approximately 15 days. Spontaneous malolactic fermentation.

#### AGEING

Aged in French and American oak vats and barrels for 6 to 8 months.

ALCOHOL	ACIDITY	RESIDUAL SUGAR	PH
14,50 %	5,65 g/l	3,0 g/l	3,68

#### TASTING NOTES

**COLOR:** deep ruby red with purple hues, giving it vivacity and a vibrant personality.

**AROMA:** spicy, ripe black fruits, plum and blackberry stand out, with subtle hints of roasted red bell pepper and minerals. The wood is delicately integrated into the whole.

**Mouth:** smooth and enveloping entry, with a balanced acidity that highlights its freshness. The finish is long, elegant and structured.

We recommend drinking at a temperature between 16° and 18°.

@ELPORVENIRWINES

ELPORVENIRDECAFAYATE.COM