



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

**AMAUTA**  
TORRONTÉS



**COMPOSITION**

100% Torrontés

**VINTAGE**

2024

**VINEYARD**

Finca El Retiro: Vineyards located at 1.650 mts (1,413 ft) above sea level in Cafayate Valley, Salta.

**HARVEST**

3rd week of February. By hand in bins of 20 kg.

**WINEMAKING**

Use of selected yeasts. Carbonic maceration for 4 hours. Alcoholic fermentation for 25 days at a temperature between 13°C and 15°C. Non-spontaneous malolactic fermentation.

**ALCOHOL**

12.30%

**TOTAL ACIDITY**

6.45g/l

**PH**

3.31

**RESIDUAL SUGAR**

1.80 g/l

**TASTING NOTES**

**COLOR:** Pale yellow with bright greenish glints.

**AROMA:** Fresh and fruity, with tropical notes and floral touches, accompanied by a fresh citrus background.

**PALATE:** Young and vibrant, fruity profile with a balanced structure. Its refreshing acidity gives it great vivacity.

**AGING POTENTIAL** Can be storage for 4 years.

**SUGGESTED SERVING TEMPERATURE** 7 - 9 degrees C.

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