



B O D E G A
EL PORVENIR
DE CAFAYATE

AMAUTA
TORRONTÉS DULCE

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, pre-fermentation maceration in press with carbonic snow for 4 hours, alcoholic fermentation for 25 days at a temperature between 13° C and 15° C. Fermentation is stopped at 40 gr/lts. Malolactic fermentation is not carried out.

ALCOHOL

10.40%

TOTAL ACIDITY

6.83g/l

PH

3.30

RESIDUAL SUGAR

40 g/l

TASTING NOTES

COLOR: yellow with golden glints, good brightness and lively.

AROMA: tropical fruity character, pear notes and very fragrant, typical aromas of the Torrontés grape.

PALATE: young and fruity. Frank wine, with good structure and balance, smooth and velvety with a sweet and long finish.

AGING POTENTIAL Can be storage for 5 years.

SUGGESTED SERVING TEMPERATURE 6 - 8 degrees C.

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

