



BODEGA
EL PORVENIR
DE CAFAYATE

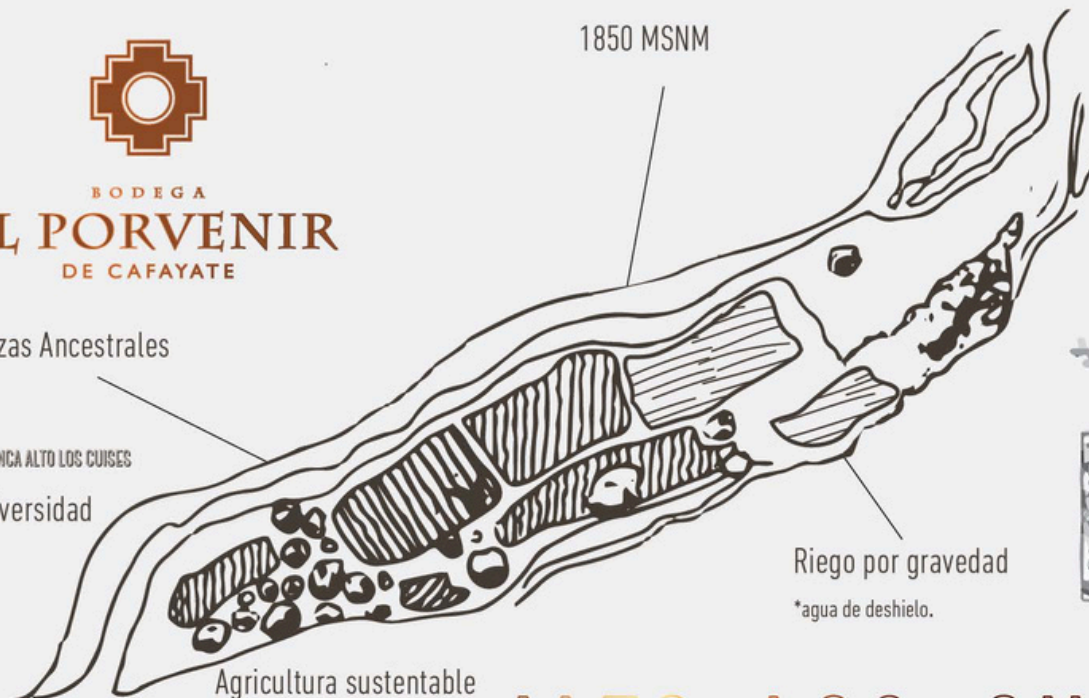
1850 MSNM



Terrazas Ancestrales

FINCA ALTO LOS CUISES

Biodiversidad



60% ROCA
(esquisto)
35% ARENA
5% LIMO



Malbec 4600 plantas



Chardonnay 2000 plantas

ALTO LOS CUISES



Nestled between steep slopes and high mountain cliffs, the "Altos los Cuis" vines are clung to soils with history, rocks, sand and our special care.

Its singularity can be understood through the wine that reflects the terraces, the unique microclimate of the mountain stream and a sustainable cultivation management of gobelet system, used to protect and enhance the delicacy of our grapes.

Due to the extreme slope of the land, the vines are planted in an ancestral system of terraces in order to favor a natural irrigation by gravity avoiding soil erosion.

The conduction is a high-density gobelet system (1m x 1m) which provides a particular care and allows an entrance of a diffuse light above the grapes, which generate fine and delicate skins, with soft and refined tannins.

Immersed in an intimate environment of diverse vegetation, among palm trees, fig trees, white carob trees and a beautiful jacaranda tree, the grapes that we obtain from this vineyard have a character of wild herbs that are reflected in a unique wine, like the place where it comes from.



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VINEYARDS: Finca Alto Los Cuises is located in a ravine of the Sierra de Quilmes with a very steep slope, so the vines are planted on terraces and trained in high density among the rocks. It is a unique and extreme estate, which produces grapes of a different and unrepeatable expression.

LOCATION: Cafayate, Salta, 1850 meters above sea level.(6069 ft)

VARIETY: 100% Chardonnay **VINTAGE** 2022

WINEMAKING DETAILS: We harvest the first days of February. At the reception in the winery we make a selection of clusters and whole cluster pressing. The must is left refrigerated for approximately 18 hours waiting for a natural decantation, and then overflowed into 500-liter French oak barrels to ferment with native yeasts at a controlled temperature between 12° and 16°. Once the AF is finished, the barrels are capped to preserve the natural carbon dioxide and we avoid adding sulfites.

Every 20 days, we carry out the *bâtonnage* process, whereby the cell walls of the yeasts are broken down and left in suspension. This step allows mannoproteins and polysaccharides to be integrated into the wine. The wine then rests in barrels for 6-7 months. Once it has lost all its natural carbon dioxide, we proceed to *debourbage* and add a small amount of sulfites. Only when it reaches a sensory balance, we proceed to bottling.

AGING POTENTIAL: 12 years. **WINEMAKER:** Francisco Puga

ALCOHOL: 12,9° **PH:** 3,18 **ACIDITY:** 6,50 g/l. **RESIDUAL SUGAR:** 1,80 g/l.

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