

ÍCONO 2020



FRANCISCO "PACO" PUGA - HEAD WINEMAKER AT EL PORVENIR DE CAFAYATE

"The 2020 harvest started with a rainy spring and summer, which benefited temperatures thanks to the presence of cloudy days. This leads to a more gradual and balanced physiological maturity, allowing for optimal regulation of the sugar and acidity profile. The harvests exhibited a remarkable balance, from the harvest of Malbec from various parcels that took place from mid-February to early March, to the harvest of Tannat and Cabernet Sauvignon from Finca Río Seco in mid-March. In all cases, an exceptional balance between fruit, acidity and freshness was noted. I am extremely satisfied with the result obtained in this Icon".

SEASON REPORT

Super exceptional year for the Calchaquí Valley. A very cool climate, with more rain for Cafayate, which guaranteed better ripening. An exceptional vegetative cycle, and a summer with several cloudy days which made the physiological maturity more balanced.

BLEND

Malbec 80% - Cabernet Sauvignon 10% - Tannat 10%

VINEYARD / MASL

FINCA RIO SECO vineyards planted 20 years ago at 1,700 meters above sea level in sandy loam soil, part of the Malbec and Cabernet Sauvignon come from here.

FINCA ALTO RIO SECO 1750 meters above sea level, a large percentage of Malbec comes from here.

HARVEST

Second week of February for Malbec and second week of March for Tannat and Cabernet Sauvignon. Hand harvested in 20k boxes.

FERMENTATION

The alcoholic fermentation of the three varieties was carried out in stainless steel tanks with native yeasts. Malolactic fermentation took place in oak barrels.

OAK AGING We make a selection of the best French oak barrels of 500 liters. Our wine remains there from 22 to 24 months.

TASTING NOTES COLOR Its center shows a black plum tone and a dark garnet rim.

AROMA: Attack of wild fruits and balsamic notes. Blueberries, kirsch and blackberries to start. Then there are balsamic notes, sweet spice and floral notes such as eucalyptus, black pepper and a hint of rose petals.

MOUTH: It presents a fruity, friendly and fresh entry. Kirsch notes are repeated on the palate and nutty notes appear. A crisp textured wine with good tension in the mouth and a lot of elegance. Long-term tannic strength. The finish is long, elegant and fresh.

AGING POTENTIAL It is a wine that will allow, due to its structure, a cellaring between 15 and 20 years.

PRODUCTION 7000 bottles (300 of which are magnum)

TÉCHNICAL INFORMATION	ALCOHOL	ACIDEZ VOLATIL	ACIDEZ TOTAL	AZÚCAR RESIDUAL	PH
	14,5%	0.70 gr/l	6,5 gr/l	1,8 gr/l	3.6



BODEGA
EL PORVENIR
DE CAFAYATE