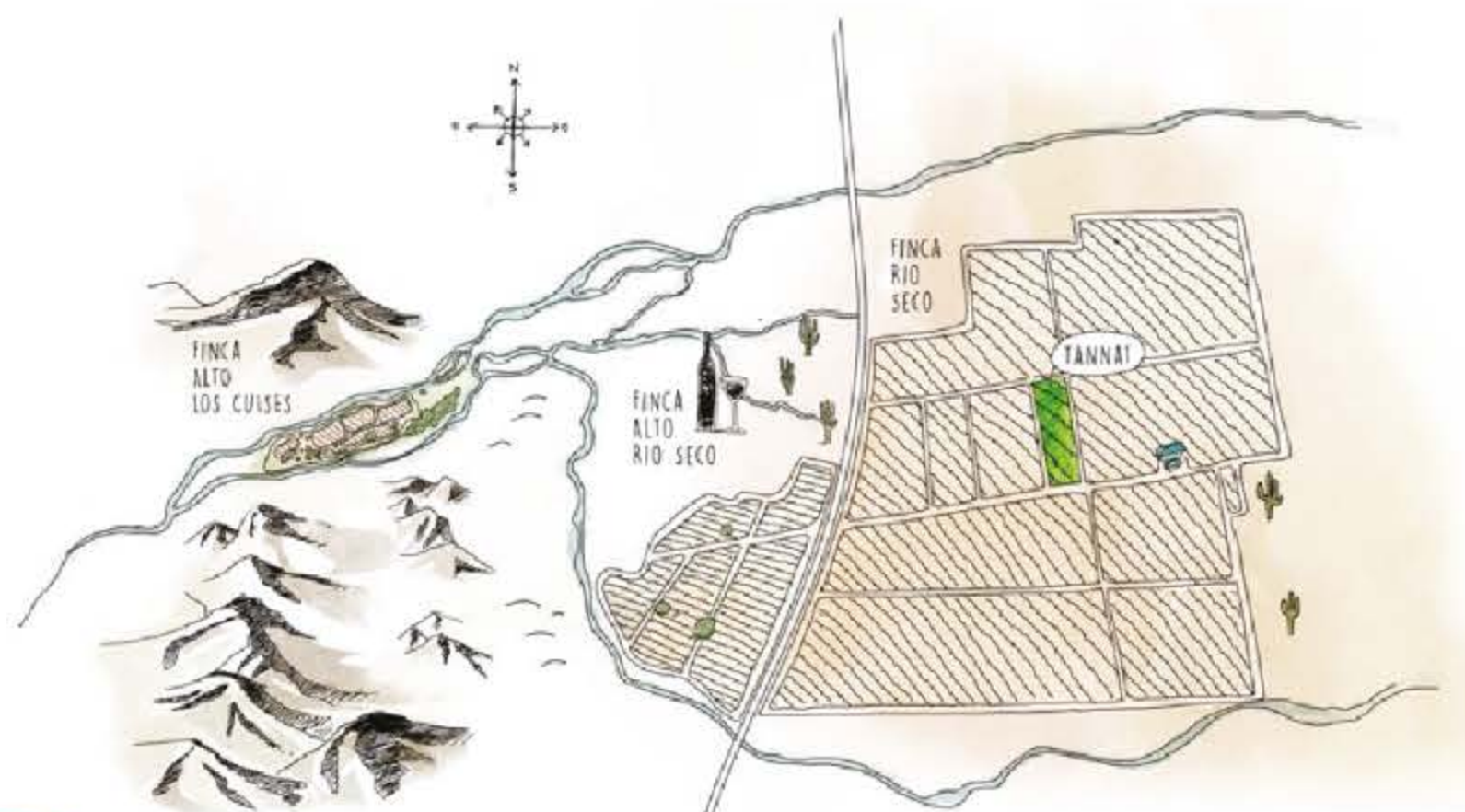


LABORUM DE PARCELA

FINCA EL RETIRO

BLOCK 5 | TANNAT | 2021



PRODUCTION
5000
BOTTLES

Intense garnet red, clean and bright; herbal and fruity character, with aromas of ripe plums and raspberries, plus notes of thyme, mint and hints of smoke and earth. The entry on the palate is smooth, with very firm tannins, compact structure and medium acidity. Its expression on the palate is reminiscent of blackberries and fresh notes of mint and cedar. It has a resinous finish and long persistence.

VINEYARDS: The Finca Río Seco vineyards are 23 years old and stand out for their remarkable balance. Block 5 of the estate exhibits a notable presence of rocks, including quartz, mica and feldspars. This unique feature generates a beneficial effect, as the rocks emanate heat that induces early ripening, even 15 to 20 days earlier than adjacent tannat vines growing in predominantly sandy soils. This also gives the wine a marked acidity and freshness, giving it a unique dimension. Its texture leads to an exceptional concentration of polyphenolic and aromatic compounds.

LOCATION: Cafayate, Salta, Argentina, 1700 meters above sea level.

AGRONOMIST: Daniel Guillén.

VARIETY: Tannat 100%.

WINEMAKING: The grapes are harvested by hand, bunches are selected and the berries are sorted. The must is fermented with selected yeasts in stainless steel tanks, and then the wine is aged in oak barrels (50% used and 50% new) for 12 months where it undergoes malolactic fermentation. Lightly filtered and bottled. Stored in bottle for at least 8 months.

AGING POTENTIAL: 12 years.

WINEMAKER: Francisco Puga.

PAIRING AND SERVICE SUGGESTIONS: Serve at a temperature between 16°C and 18°C (61°F and 64°F). It goes well with suckling pig, matured meats and hard sheep's milk cheeses.

ALCOHOL: 14.60° PH: 3.57 ACIDITY: 6.22 g/l SUGAR: 2.11 g/l



RODEGA
EL PORVENIR
DE CAFAYATE