



PEQUEÑAS  
FERMENTACIONES

# GARNACHA

VALLE DE CAFAYATE  
SALTA ARGENTINA



BODEGA  
EL PORVENIR  
DE CAFAYATE

**PEQUEÑAS FERMENTACIONES:** These are micro-vinifications that we make in search of different wines that can express another story of our region.

We are driven by the desire to innovate, learning and exploring our limits, becoming the representation of Cafayate's potential.

**WINEMAKING:** We made this wine with grapes from new vineyards planted in colluvial soil at the foot of the mountain at Finca Piedramonte. We chose to ferment this wine with native yeasts with 25% whole cluster to enhance freshness and through carbonic maceration. It finished fermentation without skins to preserve its fruity expression and freshness.

**COMPOSITION:** Garnacha

**TOTAL ACIDITY:** 5.95 g/L

**RESIDUAL SUGAR:** 1.8g/l

**REGION:** Cafayate Valley

**PH:** 3.57

**ALCOHOL:** 13%

**TASTING NOTES:** Red cherry color with very good brightness and violet reflections. Fruity and very fresh nose. It presents notes of cherry, red apple and fresh plum interspersed with an herbal note reminiscent of thyme. The palate is dry and has a friendly entry where the plum note stands out and also appears the note of strawberry caramel. Its structure is light and fluid with great acidity. It has a fruity and refreshing finish.

2024

ONLY 8.000 BOTTLES PRODUCED THIS YEAR

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