

PEQUEÑAS
FERMENTACIONES

MOURVÈDRE

ROSÉ

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 by learning and exploring our limits, becoming the representation of Cafayate's potential.

WINEMAKING: The wine is made by pressing whole clusters at low pressures, optimizing the extraction of high quality free-run juice. After static debourbage, it ferments with selected yeasts to enhance an elegant, citrusy aromatic expression, complemented by subtle mineral notes characteristic of the terroir and the variety. During aging, the wine is worked on the lees and periodically overflowed to manage its reductive character and add complexity.

VARIETAL COMPOSITION: 100% Mourvèdre

AC. TOTAL: 6.5 g/L

RESIDUAL SUGAR: 1.8 g/l

REGION: Cafayate Valley

PH: 3.45

ALCOHOL: 13.30%

TASTING NOTES:

COLOR: Pale pink with hints of peach, bright with good intensity.

AROMAS: Forest fruits such as blueberries and blackberries, with subtle notes of yellow plum.

PALATE: Dry on entry, medium persistence and long finish. Low tannins, with an austere and delicate profile.

2024

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ONLY 1,300 BOTTLES PRODUCED THIS YEAR

