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BODEGA
EL PORVENIR
DE CAFAYATE

ACEITE DE
OLIVA
ARBEQUINA
VIRGEN EXTRA

VALLE DE CAFAYATE
SALTA, ARGENTINA

ORIGIN: Olive groves located in the Cafayate Valley.

OLIVES: 70% Picual - 30% Barnea.

ELABORATION PROCESS: We do the milling within three hours of harvest. We use a unique artisanal process and cold pressing to preserve the quality, complexity and harmony of the fruit. Following Spanish and Italian traditions, we managed to produce the first Extra Virgin Olive Oil from Cafayate, using olive trees brought from high valleys of the region. In the blend we use olives that are over 25 years old and old olives that are over 150 years old.

DATE OF ELABORATION: Third week of March.

TASTING NOTES: The nose presents a high aromatic intensity. It unfolds with a pleasant bouquet. Tomato leaf, spices such as thyme and sage stand out, as well as some freshly cut wild herbs. As it develops, dried fruits are distinguished, where nut and almond stand out. On the palate, it presents good structure. It is characterized by an admirable balance between fluidity and density. All its flavor nuances unfold harmoniously, providing a balanced and satisfying experience. In addition, its moderate levels of bitterness and spiciness add complexity to the whole, culminating in an exquisite persistence on the palate.

ACIDITY: 0.26 - 500 ML

ONLY 3300 BOTTLES IN 2025