



B O D E G A

EL PORVENIR  
DE CAFAYATE

LABORUM

TORRONTES SINGLE VINEYARD

BLEND COMPOSITION Torrontés 100%

VINTAGE 2024

#### FINCA EL RETIRO

Own vineyards located at 1,650 meters above sea level, in the Cafayate Valley, Salta.

#### VINEYARD STRUCTURE

Pergola or parral training. Vineyard age: 73 years.

#### HARVEST

Manual, in 20 kg bins. We carry out three different harvests. The first week of February, then the first and also the last week of March, in order to obtain different layers of complexity.

#### WINEMAKING

Selection of clusters and pressing of whole clusters, use of selected yeasts. Alcoholic fermentation for 30 days at temperatures between 11°C and 13°C. Lias work for 3 months, destemming and final blending in September. No malo lactic fermentation.

ALCOHOL  
12,50 %

ACIDITY  
6,52g/l

RESIDUAL SUGAR  
1,8 g/l

PH  
3,31

PRODUCTION  
20.000 bot.



#### TASTING NOTES

COLOR: yellow with greenish tones, good brightness and lively;  
AROMA: fruity, fresh and perfumed character. Intense, elegant, with an interesting floral background reminiscent of roses accompanied by citrus notes;  
MOUTH: fresh, young, fruity, pleasant. Good structure, balanced and with very good acidity.

We recommend drinking at a temperature between 7° and 9°. (44.6 F - 48.2 F)

@elporvenirwines

www.elporvenirdecafayate.com