



B O D E G A  
**EL PORVENIR**  
 DE CAFAYATE

**AMAUTA**  
 CABERNET FRANC

**COMPOSITION**  
 100% Cabernet Franc

**VINTAGE**  
 2024

**VINEYARD**  
 Finca Río Seco: vineyards located at 1700 meters above sea level in the Cafayate Valley, Salta.

**HARVEST**  
 First fortnight of March, manual in 20k boxes

**WINEMAKING**  
 Cold pre-fermentation maceration for 6 days at 4 degrees C, alcoholic fermentation for approximately 15 days at a controlled temperature between 27 and 29 degrees C. Post-fermentation maceration for approximately 15 days. Spontaneous malolactic fermentation.

<b>ALCOHOL</b>	<b>TOTAL ACIDITY</b>	<b>PH</b>	<b>RESIDUAL SUGAR</b>
14%	5.9g/l	3.67	3.5 g/l

**TASTING NOTES**  
 COLOR: Deep garnet with purple glints, showing great intensity and freshness.  
 AROMA: Ripe red fruits such as raspberries predominate, accompanied by subtle spicy notes of white pepper and a touch of smoked wood.  
 PALATE: Smooth and round entry, vibrant acidity that highlights its freshness, with a persistent and balanced finish.

AGING POTENTIAL Can be storage for 4 years.  
 SUGGESTED SERVING TEMPERATURE 16 - 18 degrees C.

CON RAICES EN EL FUTURO DE CAFAYATE  
 WITH ROOTS IN THE FUTURE OF CAFAYATE

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