



PEQUEÑAS  
FERMENTACIONES

# SEMILLÓN

VALLE DE CAFAYATE  
SALTA ARGENTINA



BODEGA  
**EL PORVENIR**  
DE CAFAYATE

2025

[WWW.ELPORVENIRDECAFAYATE.COM](http://WWW.ELPORVENIRDECAFAYATE.COM)

**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 pressure. Fermentation takes place in oak barrels using selected yeasts to give greater finesse. Thirty percent of the final wine undergoes malolactic fermentation. It is then aged for eight months in barrels, with periodic bâtonnage.

**VARIETAL COMPOSITION:** 100% Semillón

**AC. TOTAL:** 6.5 g/L

**RESIDUAL SUGAR:** 1.8 g/l

**TASTING NOTES:**

**COLOR:** Lemon yellow with golden highlights. Bright and clean.

**AROMAS:** Complex and subtle aromatic palette. Honeyed notes blend harmoniously with jarilla. White stone fruit takes center stage, with clear references to ripe peach. Delicate citrus notes accompany it, adding freshness. On the finish, an elegant background of ripe quince adds depth and persistence.

**PALATE:** Fresh and vibrant on the attack, moving away from the traditional profile of high-volume Semillon. Sharp on the palate, with a marked citrus character and subtle herbal notes. Stone fruit and quince are reaffirmed. The precise and well-integrated acidity supports a medium structure, providing tension and balance. Fresh, elegant finish with very good persistence.

**REGION:** Cafayate Valley

**PH:** 3.15

**ALCOHOL:** 12%

ONLY 1.350 BOTTLES PRODUCED THIS YEAR

