



2025



BODEGA
EL PORVENIR
DE CAFAYATE



HABANERO - TABASCO

ORIGIN: Olive groves located in the Cafayate Valley.

PRODUCTION PROCESS: The base oil is obtained by grinding within three hours of harvesting and cold extraction, thus preserving the quality, complexity, and harmony of the fruit.

For this special limited edition, we use our extra virgin olive oil as a base, which we then macerate with Habanero and Tabasco peppers, inspired by the unique flavors and aromas of the Calchaquí Valleys.

The peppers, known as the "Red Gold" of the region, contribute a spicy, vibrant profile with a distinct sensory identity.

Our blend of olive trees is over 25 years old, with some older trees from the high valleys of the region that are over 150 years old. Following Spanish and Italian traditions, we have captured the essence of Cafayate in this unique oil, which honors both the past and the present.

PRODUCTION DATE: First week of April.

LIMITED EDITION: 667 BOTTLES OF 250 ML EACH, PRODUCED IN 2025.

