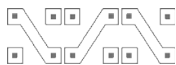




B O D E G A
EL PORVENIR
DE CAFAYATE



LABORUM



LABORUM Syrah 2011

Varietal Composition

Syrah 100%

Aging

New French and american oak barrels for 12 months.

Vineyards

Finca Río Seco: vineyards located at 1.700 mts (5,577 ft) above sea level in Cafayate Valley, Salta.

Structure

Back condition in VSP System. Low yield vines with a production of 5 tons/hectare. Age of vineyard: 14 years.

Harvest

1st week of April. By hand in bins of 20 kg.

Fermentation

Cold pre-fermentative maceration for 6 days at 4 degrees. 15 days of alcoholic fermentation at a controlled temperature between 27 and 29 degrees. Post-fermentative maceration of 30 days. Spontaneous malolactic fermentation in barrels.

Alcohol

14,40 %

Total acidity

6,00 g/l

Residual sugar

2,29 g/l

pH

3,74

Production

4.500 bottles

Tasting Notes

Color: intense ruby red with black tones in the outline.

Aroma: red fruits with notes of spices. Exotic nose combined with a smoked and toasted aroma from the oak barrels.

Palate: intense beginning, middle to high structure with balanced acidity. Tannins are sweet and intense.

Aging potential: because of its structure, this wine can be stored for 15 years.