



B O D E G A
EL PORVENIR
DE CAFAYATE



LABORUM

LABORUM Torrontés Oak Fermented 2013

Varietal Composition

Torrontés 100%

Aging

6 months in french oak barrels.

Vineyards

Finca El Retiro:
vineyards located at
1.650 mts (5,413 ft)
above sea level in
Cafayate Valley, Salta.

Structure

Parral or pegola system.
Production: 10
tones/hectare. Age of
vineyard: 55 years.

Harvest

2nd week of February. By hand
in bins of 20 kg.

Fermentation

Pre-fermentative maceration in
a press with carbonic for 4
hours. Alocoholic fermentation
with selected yeast for 25 days
with a controlled temperature
between 13° C and 15° C in new
oak french barrels.
Spontaneous malolactic
fermentation.

Alcohol

13,50 %

Total acidity

6,40 g/l

pH

3,52

Production

3.600 bottles

Tasting Notes

Color: yellow with bright golden tonalities.

Nose: fresh and fruity. Intense and elegant with a second aroma of
flowers like roses along with vanilla and dulce de leche notes due
to the time in oak.

Palate: good structure, balanced and with a very good acidity.
A complex wine with a nice and long finish.

We recommend to drink this wine between 10 to 12 degrees