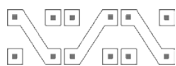




B O D E G A
EL PORVENIR
DE CAFAYATE



LABORUM



LABORUM Torrontés Late Harvest 2011

Varietal Composition

Torrontés 100%

Aging

French oak barrels from 4 to 5 months.

Vineyards

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

Structure

Pergola or parral system. Low yield vine with a production of 6 tons/hectare. Age of vineyard: 45 years.

Harvest

Last week of May. By hand in bins of 20 kg.

Fermentation

Fermentation with selected yeast, between 13° C to 15° C for 25 days in oak barrels of 1st use. No malolactic fermentation.

Alcohol

14,50 %

Total acidity

5,90 g/l

pH

3,50

Residual sugar

55 g/l

Production

5.000 bottles

Tasting Notes

Color: bright yellow color with golden tones.

Aroma: fresh character, with notes of peach and quince combined with a second flavour of toast and vanilla given by the oak barrels.

Palate: excellent structure, well balanced and with a very nice acidity.

We recommend to drink this wine at a temperature between 8 and 10 degrees C.