



B O D E G A

EL PORVENIR
DE CAFAYATE



LABORUM



LABORUM Tannat 2016

Varietal Composition

Tannat 100%

Aging

12 months in new french and american oak barrels.

Vineyards

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

Structure

Pergola or parra system.
Production: 7 tons/hectare.
Age of vineyard: 65 years.

Harvest

First week of April. By hand in cases of 20 kg.

Fermentation

Cold pre-fermentative maceration for 6 days with a temperature of 4°C. Alcoholic fermentation in french oak barrels of 6,000 for 15 days with controlled temperature between 27°C and 29°C. Post-fermentative maceration for 20 days. Spontaneous malolactic fermentation.

Alcohol

14,50 %

Acidity

6,70 g/l

pH

3,60

Residual sugar

3,30 g/l

Production

15.000 bottles

Tasting Notes

Eyes: intense red ruby with black and violet tonalities.

Aroma: red and dark fruits, floral notes like jasmins and notes of clove.

Palate: intense and sweet entry due to the mature and firm tannins because of the long polifonelic ripeness. It's spicy and sweetness makes with refreshing acidity makes it very complex, it has layer upon layer of flavours and a very long finish.

Aging potential: because of its structure it's a wine that can be storage for 12 years.