



B O D E G A

EL PORVENIR
DE CAFAYATE



LABORUM Malbec 2016

Varietal Composition

Malbec 100%

Aging

New french 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 conduction in VSP System. Low yield vines with a production of 7 tons/hectare. Age of vineyard: 18 years.

Harvest

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

Fermentation

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

Alcohol

14,5 %

Total acidity

6,10 g/l

pH

3,60

Residual sugar

2,20 g/l

Production

35.000 bottles.

LABORUM



Tasting Notes

Color: intense red, with violet notes

Aroma: floral notes as well as dark fruit with predominant blueberry and spices, and sutil aromas to tabaco and smoke.

Palate: sweet beginning, lots of fruit, middle to high structure due to the firm but velvety tannins. Long and persistent finish.

Aging potential: because of its structure, this wine can be storage for at least 10 years.