



B O D E G A
EL PORVENIR
DE CAFAYATE



AMAUTA Absolut Tannat 2018

Varietal Composition

100% Tannat

Vineyards

Finca Río Seco: vineyards located at 1.700 mts above sea level in the Valley of Cafayate, Salta.

Structure

Back conduction in VSP System. Low yield of 8 tones/hectare. Vineyards age: 13 years old.

Harvest

First week of March, in cases of 20 kg

Fermentación

Pre-fermentative maceration for 6 days at 4°C. Alcoholic maceration for 15 days at a controlled temperature between 26°C and 28°C. Post-fermentative maceration for 10 days. Spontaneous malolactic fermentation.

Alcohol

14,40 %

Total acidity

6,70 g/l

pH

3,6

Residual sugar

3,10 g/l

Production

35.000 bottles

Tasting Notes

Color: intense ruby red with violet and black notes on the outline.

Aroma: spices with notes of eucalipt, dark fruits like figs and mentol.

Palate: intense and sweet entry due to the ripe tannins. Medium high structure with balanced acidity and long final. It is an intense wine with freshness and complexity.

Aging potential: because of its structure its a wine that can be storage fot 6 years.



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