



BODEGA
EL PORVENIR
DE CAFAYATE



90 points



Gold Medal



10 best wines
of Argentina

LABORUM Cabernet Sauvignon 2011



Varietal Composition

Cabernet Sauvignon 100%

Aging

French and american oak barrels of first use 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 5 tons/hectare. Age of the vineyard: 13 years.

Harvest

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

Fermentation

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

Alcohol

14,60 %

Total acidity

6,00 g/l

pH

3,75

Residual sugar

2,15 g/l

Production

17.000 bottles

LABORUM



Tasting Notes

Color: red with violet tones, bright and very expressive.

Aroma: red and black fruits like raspberry and cherry, together with black pepper, vanilla and chocolate aromas from the oak barrels.

Palate: sweet and harmonic entry. An elegant wine with a very long finish.

Aging potential: because of its structure, this wine allows storage of 10 years.