



BODEGA  
**EL PORVENIR**  
DE CAFAYATE



**LABORUM**



## **LABORUM Malbec Late Harvest 2011**

### **Varietal Composition**

Malbec 100%

### **Aging**

In new oak french barrels for 20 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. With a production of 6 tons/hectare. Age of vineyard: 12 years.

### **Harvest**

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

### **Fermentation**

Cold pre-fermented maceration for 6 days at 4°C. 25 days of alcoholic fermentation with a controlled temperature between 20°C and 23°C. Post-fermented maceration for 15 days. Spontaneous malolactic fermentation.

### **Alcohol**

14,50 %

### **Total acidity**

6,10 g/l

### **pH**

3,76

### **Residual sugar**

45 g/l

### **Production**

2.000 bottles.

### **Tasting Notes**

**Color:** red with violet tones, brigh and very expressive.

**Aroma:** red mature fruits like plum and cherry and black fruits like dry figs. A spicy aroma characteristic from the Malbec of Cafayate. Vainillas, chocolate and caramel aromas from the oak aging.

**Palate:** with a sweet and harmonic entry and a balanced acidity. Firm tannins, long finish and persistence.

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