



BODEGA
EL PORVENIR
DE CAFAYATE



LABORUM



LABORUM Tannat 2012

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: 50 years.

Harvest

1st 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 for 15 days with a controlled temperature between 27°C and 29°C. Post-fermentative maceration for 20 days. Spontaneous malolactic fermentation.

Alcohol

14,50 %

Acidity

6,20 g/l

pH

3,65

Residual sugar

2,60 g/l

Production

6.500 bottles

Tasting Notes

Eyes: intense red ruby with black and violet tonalities.

Aroma: red mature fruits with spicy notes of eucaliptus, figs and mentol; chocolate and vanilla aroma from the french oak barrels.

Palate: intense and sweet entry due to the mature and firm tannins because of the long polifonelic ripeness. Medium and high entry with a naturally balanced acidity and long finish.

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