



BODEGA
EL PORVENIR
DE CAFAYATE



Other Red Varieties
Class TROPHY

LABORUM Tannat 2011



Varietal Composition

Tannat 100%

Aging

New French oak barrels for 10 to 12 months.

Vineyards

Finca El Retiro: vineyards located at 1.650 mts (5,413 ft) above sea level in Cafayate Valley, Salta.

Structure

Pergola or parral with a low yield of 6 tons/hectare. Double cordon bilateral system of conduction. Age of vineyard: 50 years.

Harvest

1st week of April. By hand in bins of 20 kg.

Fermentation

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

Alcohol

14,60 %

Total acidity

6,20 g/l

pH

3,70

Residual sugar

2,50 g/l

Production

5.700 bottles

LABORUM



Tasting Notes

Color: intense ruby red, great vivacity, with violet notes.

Aroma: red mature fruits, figs and menthol notes amalgamated with aromas given by the oak barrels like chocolate and vanilla.

Palate: intense beginning, middle to high structure, with balanced acidity. A harmonious wine with volume on the palate and firm tannins.

Aging potential: because of its structure, this wine can be storage for 12 years.